

Mexican Shrimp Diablo

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-diablo-recipe-mexican-los-angeles>

Ingredients:

- 1 teaspoon olive oil
- 1 small yellow onion diced
- 2 garlic cloves minced
- 14 1/2 ounces fire roasted diced tomatoes
- 1/4 cup chopped cilantro plus more for garnish
- 1 tablespoon chipotle in adobo chopped
- 1 teaspoon brown sugar
- 1 teaspoon kosher salt divided
- 1 tablespoon unsalted butter
- 2 cups corn kernels from 2 medium ears of corn
- 16 ounces zucchini cut into 1-inch pieces
- 1/2 red onion medium, halved and cut into wedges
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- freshly ground black pepper to taste
- 1/2 lime
- 1 pound peeled and deveined shrimp large
- 4 ounces avocado from 1 small Hass, sliced

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 20 milligrams
4. Fat: 10 grams
5. Fiber: 6 grams
6. Protein: 20 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 2400 milligrams
9. Sugar: 11 grams

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