

## **Camarones a la Criolla (Creole Shrimp)**

### Ingredients:

2 Tbsp. oil (corn, canola, or vegetable preferred)  
1 white onion, medium sized, finely chopped  
1 green bell pepper, finely chopped  
1 medium tomato, diced  
1 Tbsp. sofrito  
6 stuffed olives or alcaparrados (stuffed olives w/capers), sliced  
2 cloves of garlic, minced and chopped  
3 cilantro leaves, finely chopped  
1 packet Goya brand "sazón con achiote" (seasoning with annatto)  
1/2 8 oz. can tomato sauce (Goya brand if available)  
1 lb. medium shrimp, peeled and cleaned  
1/4 cup water  
Salt and pepper to taste

### Preparation:

Heat the oil in a soup pot over medium heat.  
Add onion, green bell pepper and tomato.  
Sauté for about 10 minutes or until onion turns transparent.  
Add sofrito, olives, garlic, cilantro, sazón, tomato sauce, shrimp and water.  
Stir well and cook over medium heat for 25 minutes.  
Add salt and pepper to taste about halfway through.