



## Southwestern Shrimp and Snapper Stew

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 8 ounces snapper fillets
- 8 ounces large shrimp, peeled and deveined
- 29 ounces canned petite diced tomatoes
- 14 ounces fat-free chicken broth
- 12 ounces beer or non-alcoholic beer
- 1 cup thinly sliced carrots
- 1 medium onion, chopped
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 2 cloves garlic, minced
- 1 cup green pepper, chopped

### Instructions:

1. Cut fish and shrimp into 1-inch pieces.
2. In a four-quart Dutch oven or large saucepan combine undrained tomatoes, chicken broth, and non-alcoholic beer. Bring to boiling. Add carrots, onion, chili powder, cumin, oregano and garlic. Return to boiling; reduce heat. Cover and simmer on low about 15 minutes or until carrots are nearly tender.
3. Add red snapper, shrimp, and green pepper and return to boiling.
4. Reduce heat; cover and simmer gently for 3 to 5 minutes or until red snapper flakes with a fork and shrimp turn pink. Ladle into bowls and garnish as desired.