

Recipe: Simple Chili Spiced Shrimp

Ingredients:

- 1 lb small shrimp
- 1 tbsp. lime juice
- ½-1 tsp. chili powder (depending on desired spice level)
- 2 cloves of garlic, chopped
- 2 green onions, chopped
- Black pepper, sea salt and hot sauce to taste

Directions:

Peel and rinse shrimp, place in large bowl. Add lime juice, chili powder, garlic and green onions. Let marinate 10-15 minutes. Heat sauté pan on medium heat. Add cooking spray. Pour shrimp mixture into pan and cook until lightly browned. Be careful not to overcook the shrimp. Add black pepper, salt and hot sauce to taste.

Serving options:

- Shrimp Tacos: Add small amount of shrimp mixture to corn tortilla and top with queso fresco, cilantro, avocado, sautéed peppers and onions.
- Shrimp Taco Salad: Place shrimp mixture on spinach, add grilled veggies, salsa and avocado.