

EASY MEXICAN SHRIMP SKILLET

INGREDIENTS

- 2 tsp. extra-virgin olive oil
- 1 Green onion bulbs - chopped
- 1-2 small jalapeno peppers - seeded and finely chopped
- 1 red bell pepper - chopped
- 3 cloves garlic - minced
- 2 tsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1 1/4 lbs. shrimp - peeled and deveined
- Chopped fresh cilantro
- Fresh lime juice

PREPARATION

1. Heat up olive oil in a large skillet over medium heat.
2. Add green onion bulbs and peppers and sauté for 5-7 minutes or until tender.
3. Add garlic and seasonings and sauté for an additional 30 seconds.
4. Add shrimp to pan in an even layer and cook for 1-2 minutes per side or until just cooked through.
5. Remove and sprinkle with fresh cilantro and a squeeze of lime juice.
6. Serve and enjoy!

