

MEXICAN SHRIMP SKILLET



SERVING SIZE

4



INGREDIENTS

ITEM

Extra-virgin Olive Oil
Green Onions, Chopped
Small Jalapeño Peppers, Seeded
and Finely Chopped
Red Bell Pepper, Chopped
Garlic Cloves, Minced
Chili Powder

QUANTITY

2 Tsp.
3
2
1
3
2 Tsp.

ITEM

Ground Cumin
Ground Coriander
Kosher Salt
Black Pepper
Shrimp, Peeled and Deveined
Chopped Fresh Cilantro (for Garnish)
Fresh Lime Juice (for Serving)

QUANTITY

1 Tsp.
1 Tsp.
1 Tsp.
½ Tsp.
1¼ Lb.



PREPARATION

- ✔ Heat olive oil in a large skillet over medium heat.
- ✔ Add green onions, jalapeño, and red bell pepper. Sauté for 2-3 minutes until softened.
- ✔ Stir in the garlic, chili powder, cumin, coriander, salt, and black pepper. Cook for 30 seconds until fragrant.
- ✔ Add the shrimp to the skillet and cook for 3-5 minutes, stirring occasionally, until the shrimp are pink and cooked.
- ✔ Remove from heat. Squeeze fresh lime juice over the top and garnish with chopped cilantro.
- ✔ Serve hot and enjoy!