

CHILE LIME SHRIMP TACO BOWL

This recipe serves 4-6.

PART 1: THE RICE

INGREDIENTS

- 2-3 tbsp olive oil
- 1 cup long-grain white rice
- ½ can petite diced tomatoes
- ½ small yellow onion, diced small
- 2 cups low sodium chicken broth
- ¼ bunch fresh cilantro, chopped
- 1 tsp garlic salt

DIRECTIONS

1. Heat oil in a large saucepan over medium heat and add rice. Cook, constantly stirring, until puffed and golden.
2. While rice is cooking, sprinkle with salt and cumin.
3. Stir in onions and cook until tender.
4. Stir in tomato sauce and chicken broth; bring to a boil. Reduce heat to low, cover, and simmer for 20 to 25 minutes.
5. Fluff with a fork.

PART 2: SHRIMP

INGREDIENTS

- ½ pound medium shrimp, peeled and deveined
- 1 tbsp olive oil
- ½ tsp smoked paprika
- ¼ tsp cayenne pepper
- ½ tsp granulated garlic
- ½ tsp onion powder
- Salt and pepper

DIRECTIONS

1. Sprinkle shrimp with spices on both sides.
2. Heat a large, heavy-duty pan to high heat. Add olive oil and shrimp to the pan.
3. Cook shrimp on high heat for 2-3 minutes per side.

PART 3: ASSEMBLY & TOPPINGS

INGREDIENTS

- E1 avocado peeled, pitted, and sliced
- 1 cup pico de gallo or diced fresh Roma tomato
- ½ cup black beans, rinsed and drained
- ¼ cup minced onion or pickled onions (optional)
- 1 cup shredded cabbage
- 1 lime cut into wedges

DIRECTIONS

1. Divide cooked rice into bowls.
2. Top each bowl with 1/4th of the shrimp, avocado, tomato, black beans, corn, onion, and tortilla strips.
3. Drizzle with a squeeze of lime.

