



Cilantro Lime Spicy Baked Shrimp



Ingredients, Shrimp:

- 1 Lb. Large Wild Shrimp - thawed, peeled, deveined, tail-on
- 2 TBLs Olive Oil, (or avocado oil)
- ½ tsp Chili Powder
- ½ tsp Garlic Powder
- ¼ tsp Cumin
- ¼ tsp Onion Powder
- ¼ tsp Sea Salt, or Kosher
- ⅛ tsp Ground Pepper

Ingredients, Cilantro Lime Dip:

- Juice of 2 Small Limes
- Zest of 1 Lime
- ¼ Cup Olive Oil, (or avocado oil)
- Handful Fresh Cilantro - stems removed, chopped
- Pinch Sea Salt

Method, Spicy Shrimp:

1. Preheat oven to 400°F
2. Rinse and Drain thawed shrimp.
3. Toss shrimp with oil and spices. Transfer to a rimmed baking sheet.
4. Bake 8-10 minutes (depending on size) or until shrimp are pink and in a loose 'C' shape.

Method, Cilantro Lime Dip:

1. Whisk all ingredients for 1-2 minutes.
2. Serve with shrimp.