



Baja Shrimp Bowl



Ingredients:

- 2 lbs. peeled & deveined shrimp of choice
- Extra virgin olive oil
- 2 TBLS minced garlic
- 2 TBLS of the chipotles in adobo sauce
- Taco/fajita seasoning of choice
- Cooked jasmine rice

Ingredients, Creamy Chipotle Lime Sauce:

- $\frac{3}{4}$ cup fat free plain Greek yogurt
- $\frac{1}{2}$ cup sour cream
- 2 TBLS avocado mayo
- 1 canned chipotle pepper
- 1 TBLS of the chipotles in adobo sauce.
- Juice of $\frac{1}{2}$ a lime
- 2-3 TBLS of honey
- Salt and garlic powder to taste

Ingredients, Slaw:

- 2 cups shredded red cabbage
- 2 cups shredded green cabbage
- 1 cup shredded carrots
- $\frac{1}{2}$ red onion thinly sliced
- $\frac{1}{2}$ cup fresh chopped cilantro
- Juice of 1 lime
- 2 TBLS olive oil
- 2-3 TBLS honey
- Salt & garlic powder to taste

Ingredients, Garnish:

- Diced avocado
- Grated Cotija
- Fresh chopped cilantro



Method:

1. Put together the sauce and the slaw then place both fridge until time to serve.
2. Add the shrimp to a bowl and drizzle in some olive oil then add the minced garlic, seasonings and chipotles in adobo sauce. Mix till well combined.
3. Cook shrimp in a large greased skillet over medium-high heat for 2-3 minutes per side.
4. Assemble your bowl & ENJOY!