



Taco Shrimp Bowl



Ingredients:

- 1 lb. peeled & deveined raw shrimp of choice
- 2 TBLSs of extra virgin olive oil
- Taco seasoning of choice (or homemade)
- 2 -3 cups of Jasmine rice (cooked)

Ingredients, Corn & Black Bean Salsa (all mixed together):

- 1 cup roasted yellow corn
- 1 cup canned black beans (strained and rinsed)
- ½ cup finely diced red onion
- ½ cup finely diced poblano pepper
- ½ cup finely diced tomatoes
- ½ cup fresh chopped cilantro
- 2 TBLS extra virgin olive oil
- Juice of 1 lime
- Salt to taste
- Garlic powder to taste

Ingredients, Creamy Cilantro Lime Sauce (blend all ingredients together):

- 1 cup sour cream
- 1 TBLS extra virgin olive oil
- Zest of ½ a lime
- Juice of ½ a lime
- 1 - 2 cloves of garlic
- ½ bunch of Cilantro
- Salt to taste
- For the sauce, add 1-2 TBLS of water at a time until you reach desired thickness.

Method:

1. Combine all the salsa and place in refrigerator.
2. Prepare the creamy cilantro lime sauce and place in refrigerator.
3. Prepare the shrimp. Make sure they're clean and all the shell is removed then add to a large bowl with olive and taco seasoning. Mix till well to combined.
4. Cook shrimp in large greased skillet over medium high heat for 2-3 min per side. Be careful to not overcook.
5. Assemble your bowl & ENJOY!