

Shrimp and Avocado Bowls with Mango Salsa & Lime-Chili Sauce



Instructions:

Step 1: Prepare the mango salsa by combining diced mango, red onion, jalapeño (if using), lime juice, cilantro, and a pinch of salt in a bowl. Mix well and set aside in the fridge.

Step 2: Make the lime-chili sauce by whisking together Greek yogurt, mayonnaise, chili powder, lime zest and juice, honey, salt, and pepper. Adjust seasoning to taste and set aside.

Step 3: Pat the shrimp dry and season with chili powder, garlic powder, salt, and pepper. Heat a grill pan or skillet over medium-high heat with a drizzle of olive oil. Cook the shrimp for 2-3 minutes per side until pink and slightly charred.

Step 4: Assemble the bowls by adding a base of cooked rice or quinoa to each bowl. Arrange grilled shrimp, sliced avocado, and mango salsa on top.

Step 5: Drizzle lime-chili sauce generously over the bowls. Garnish with chopped cilantro and serve with lime wedges on the side.

Enjoy immediately!

Ingredients:

For the Bowls:

- 1 lb large shrimp, peeled and deveined
- 1–2 ripe avocados, sliced
- 1 large ripe mango, diced
- 2 cups cooked rice or quinoa
- Fresh cilantro, chopped (for garnish)
- Lime wedges (for serving)

For the Lime-Chili Sauce:

- 1/4 cup plain Greek yogurt
- 1 tbsp mayonnaise (optional)
- 1 tsp chili powder
- Zest and juice of 1 lime
- 1 tsp honey or agave
- Salt and pepper to taste

For the Mango Salsa:

- 1 diced mango
- 1/4 cup diced red onion
- 1 small jalapeño, finely chopped (optional)
- Juice of 1 lime
- 1–2 tbsp chopped fresh cilantro
- Salt to taste

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