

# Spicy Cilantro Lime Shrimp



## Ingredients:

1 lb. large shrimp, peeled and deveined  
2 tbsp olive oil  
3 cloves garlic, minced  
1–2 tsp chili powder or cayenne pepper (adjust to taste)  
1/2 tsp smoked paprika  
Salt and black pepper, to taste  
Juice and zest of 1 lime  
1/4 cup fresh cilantro, chopped

(Serves 4):

## Instructions:

### Marinate shrimp:

In a bowl, toss shrimp with olive oil, garlic, chili powder, smoked paprika, salt, pepper, lime zest, and half the lime juice. Let sit for 10–15 minutes.

### Cook shrimp:

Heat a large skillet over medium-high heat. Add shrimp in a single layer and cook for 2-3 minutes per side until pink and opaque.

### Finish with lime and cilantro:

Remove from heat, squeeze the remaining lime juice over shrimp, and toss with chopped cilantro.

### Serve:

Enjoy as is, or serve over rice, quinoa, tacos, or salad. *Serving ideas:*  
Warm corn tortillas with avocado and salsa Cilantro lime rice and black beans Fresh Garden salad or crunchy slaw