



Taco Shrimp Bowl



Ingredients, Shrimp:

- 1 lb. peeled & deveined shrimp of choice.
- 2 TBLS of extra virgin olive oil
- Taco seasoning of choice
- Jasmine rice (cooked)

Ingredients, Corn & Black Bean Salsa:

- 1 Cup roasted yellow corn (cooled)
- 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:

- 1 Cup light sour cream
- 1 TBLS extra virgin olive oil
- Zest of ½ a lime
- Juice of ½ a lime
- 2 Cloves of garlic
- ½ Bunch of cilantro

Method:

1. Prepare the corn and black bean salsa. Remove corn from cob and roast over high heat for 3-5 minutes mixing frequently to prevent burning, then add to a bowl and let cool. While corn is cooling, prepare other ingredients. Combine all and place in fridge.
2. Prepare the creamy cilantro lime sauce and place in fridge.
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 combined.
3. Cook shrimp in large greased skillet over medium high heat for 2-3 min per side. Do not overcook.
4. Assemble your bowl & ENJOY!