

Garlic Lime Shrimp Rice Bowl

30 MIN • SERVES 4 • GLUTEN-FREE

INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 1 tablespoon avocado oil
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon sea salt
- 1 cup jasmine rice
- 2 cups water
- 1 red bell pepper, sliced
- 1 cup corn kernels
- 1 avocado, sliced
- 1 lime, juiced
- Fresh cilantro, for garnish

DIRECTIONS

- 1 Cook the jasmine rice according to package directions and set aside.
- 2 In a bowl, toss the shrimp with avocado oil, chili powder, garlic powder, smoked paprika, and sea salt.
- 3 Sauté the shrimp in a skillet over medium-high heat for 2–3 minutes per side, until pink and cooked through. Remove from heat.
- 4 In the same skillet, cook the bell pepper and corn for 3–4 minutes, until just tender.
- 5 Divide rice among bowls. Top with shrimp, bell pepper, corn, and avocado. Finish with lime juice and fresh cilantro before serving.

