



Spicy Shrimp Skillet



ingredients

- 2 Tbsp extra virgin olive oil
- 2 cloves garlic, chopped
- 1/2 tsp chili powder
- 1/2 tsp cumin
- 1/4 tsp kosher salt
- 1/4 tsp onion powder
- 24 jumbo shrimp, peeled and deveined, tails in tact (ask for easy peels at your fish counter)
- Shredded Mexican blend cheese (optional)
- 1 avocado, sliced (optional)
- Corn or whole wheat tortillas (optional)

instructions

Heat a large skillet over medium heat. Mix 1 Tbsp olive oil, garlic and spices with cleaned, deveined shrimp. Coat preheated skillet with remainder of olive oil. Add seasoned shrimp to skillet and cook for approximately 5 minutes, or until opaque. Plate shrimp on warmed tortilla, topped with sliced avocado and cheese.

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