



Zatarain's Cilantro Lime Shrimp Bowls



This tasty spicy shrimp dish with black beans, avocado and a creamy lime sauce is made simple with our flavorful cilantro lime rice. It's perfect for lunch or dinner any day of the week! Serves 4. Find this recipe at chelseasmessyapron.com.

Prep Time: 15 minutes

Cook Time: 20 minutes

INGREDIENTS:

For the Bowls and Shrimp

- 1 package Zatarain's Cilantro Lime Rice (6.9 ounces)
- 2 tablespoons butter
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 pound large peeled and deveined shrimp
- 1 teaspoon Zatarain's Creole Seasoning
- 1 teaspoon cumin

¼ teaspoon cayenne pepper
1-2 large avocado, pit removed and thinly sliced or chopped
1 can (15 ounces) black beans, drained and rinsed
For serving: lime wedges, additional cilantro
Fine sea salt and freshly cracked pepper

For the Cilantro Lime Sauce

1 lime juiced and zested (3 tablespoons juice + ½ teaspoon zest)
1-2 cloves garlic (add to desired preference), minced
1/3 of a large bunch of cilantro
½ jalapeno, or 1 full jalapeno for a spicier dressing
½ cup regular full fat mayo
½ cup sour cream

PREPARATION:

Prepare the rice according to package directions. As soon as the rice is done cooking, fluff and then stir in the drained and rinsed black beans OR warm beans separately if you want to serve as a side in the bowl (as pictured).

Pat both sides of the shrimp dry and then gently toss in a large bowl with the cumin, Creole seasoning, cayenne pepper, and salt & pepper to taste (the Creole does have salt so don't add too much extra salt). Cover and place in the fridge while preparing the rest of this dish.

For the Cilantro Lime Sauce

Zest and juice 1 lime to get 3 tablespoons juice and 1/2 teaspoon zest. Add the juice and zest to the blender or food processor along with the minced garlic, cilantro, 1/2 of the seeded jalapeno (add more of the jalapeno for a spicier sauce, add slowly if you're worried about the heat), and mayo. Add salt and pepper to taste and blend or pulse until smooth. Add in the sour cream and pulse once more to combine.

Taste and adjust sauce to personal preference (more lime, more garlic, salt/pepper)

Cook the Shrimp/Assemble Bowls

In a large skillet (if you don't have a big enough skillet to cook all the shrimp in a single layer, separate this process and butter + olive oil into 2 parts), melt butter and olive oil. Add garlic and sauté until fragrant, about 30 seconds to 1 minute.

Add shrimp in a single layer and sauté until they just turn pink, 2 to 4 minutes depending upon their size. Remove from heat and set aside.

Assemble the bowls: Place the prepared rice mixture first, add the shrimp, add your desired bowl toppings (avocado, cilantro, lime, black beans) and finally a drizzle of the sauce. Season to taste with salt and pepper as desired and enjoy!