

Tequila Lime Shrimp

Serves 2-3 | Prep Time: 10 Minutes | Cook Time: 5 Minutes

Ingredients:

- 12 oz peeled and deveined shrimp
- 2 pinches of salt
- 3 dashes ground black pepper
- 1/4 teaspoon paprika
- 1 tablespoon Lime extra virgin olive oil
- 2 cloves garlic, minced
- 2 tablespoons tequila
- 1 1/2 tablespoon lime juice
- 1 tablespoon chopped cilantro leaves



Season the shrimp with salt, pepper and paprika. Heat up a skillet (cast-iron skillet preferred) and add the olive oil. Saute the garlic for a little bit before adding the shrimp. Continue to cook the shrimp until they turn slightly charred and burned. Drizzle in the tequila, toss the skillet a few times. Add the limejuice, stir to combine well. Turn off the heat and add the cilantro. Serve over rice or wrap with warm tortilla.