



Categories: Family Friendly. Keto. Low Carb. Dairy Free. Vegetarian

Spicy Shrimp

Yield: 2

Prep time: 10 minutes

Total time: 27 minutes

Ingredients

20 medium shrimp, uncooked, deveined with shells off

1 ½ tablespoons olive oil

1 teaspoon minced garlic

½ teaspoon cumin

½ teaspoon chili powder

¼ teaspoon onion powder

¼ teaspoon sea salt

Directions

Whisk olive oil, garlic, cumin, chili powder, onion powder, and salt. Toss in shrimp. Refrigerate for 10 minutes to 24 hours. Heat 1 tablespoon olive oil in skillet on high for 2 minutes. Place shrimp and mixture in skillet and cook for 5 minutes. Squeeze lime over shrimp and serve hot.

Macronutrient Breakdown

Nutrition Facts

Serving Size: 1 Serving

Amount Per Serving		% Daily Value*
Calories	229.7 kcal	11 %
Total Fat	19.2 g	30 %
Saturated Fat	2.8 g	14 %
Trans Fat	0	

		g	
Cholesterol		105.5	35
		mg	%
Sodium		786.2	33
		mg	%
Total Carbohydrate		2.3	1
		g	%
Dietary Fiber		0.4	2
		g	%
Sugars		0.1	
		g	
Protein		11.7	23
		g	%
Vitamin A	7 %	• Vitamin C	2 %
Calcium	6 %	• Iron	4 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.