

## Lime & Cilantro Shrimp Skillet

Tangy & tasty with a hint of smoke!

### Ingredients

- 1 Tbls olive oil
- 1 Tbls butter
- 2 limes, sliced thin
- 4 cloves garlic, minced or crushed
- 1 tsp smoked paprika
- ½ tsp red pepper flakes (if desired)
- ½ cup white wine
- 2 lb large shrimp (peeled & deveined with tails)
- 1 Tbls Fresh ground pepper
- ½ Tbls Sea salt
- ½ cup fresh cilantro, chopped

Package of riced cauliflower - cooked



### Directions

1. Heat oil over medium to high heat and allow to coat the bottom of the cast iron skillet.
2. Add butter and heat until it bubbles.
3. Add lime slices and garlic. Cook for 30-45 seconds.
4. Add paprika, salt, peppers & wine and allow to simmer for 2-3 minutes to reduce by half.
5. Add the shrimp and stir often allowing it to cook until pink. Remove from skillet and plate.
6. Serve with riced cauliflower and sprinkle with more cilantro if desired.

Makes 4 servings

Nutrition Facts: (not including cauliflower)

Calories	255
Total Fat	8g
Total Carbohydrates	2.5g
Dietary Fiber	0g
Protein	34g