

CILANTRO LIME SHRIMP BOWL

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **4**

INGREDIENTS

11 pound large raw shrimp, peeled and deveined
15 ounces unsalted black beans, rinsed
4 ounces hatch chiles, undrained
2 cups cooked brown rice
1 cup fresh corn kernels or thawed frozen corn
1/2 cup fresh cilantro, chopped
1/4 cup plain Greek yogurt

4 tablespoons lime juice, divided
3 tablespoons avocado oil, divided
2 tablespoons garlic, finely chopped, divided
1 teaspoon grated lime zest
3/4 teaspoon salt, divided
1/2 teaspoon ground pepper, divided
1 avocado, sliced
1 serrano chile, stemmed
Lime wedges for serving



INSTRUCTIONS

Start by combining the black beans, corn and 1/4 teaspoon of both salt and pepper in a medium bowl. Set aside. Combine the hatch chiles, yogurt, serrano, 1 tablespoon oil, 1 tablespoon lime juice, 1/2 tablespoon garlic, and 1/4 teaspoon of salt in a blender; process until smooth, about one minute. Set aside the yogurt sauce. Toss the shrimp with the remaining 1 and 1/2 tablespoons of garlic and 1/4 teaspoon of both salt and pepper. Heat the remaining 2 tablespoons of oil in a large nonstick skillet over medium-high heat. Add the shrimp in a single layer and cook, undisturbed, for four minutes. Add lime zest, cilantro and the remaining 3 tablespoons of lime juice; stir to combine. Cook, stirring often, until the shrimp are opaque, two to three minutes. Divide rice, shrimp, black bean mixture and the avocado evenly amongst four bowls and drizzle with yogurt sauce. Garnish with additional cilantro and serve with lime wedges if desired.