

Sue's Spicy and Crazy Delish and Healthy Shrimp

You can whip this up in about 10 minutes and it can be easily modified to serve just you on a weeknight with leftovers the next day - or be part of a wonderful weekend dinner with guests.

Ingredients:

1 pound large shrimp, peeled, deveined and tail on
1 tsp chilli powder
1 tsp cumin
Juice of 1 large lime
1 medium red onion, chopped
1 jalapeno pepper, finely chopped (or use pickled jarred jalapeno)
2 medium tomatoes chopped
¼ cup freshly chopped cilantro

Directions:

Place shrimp in a bowl, sprinkle on the chilli powder and cumin and add the lime juice. Stir well, cover and refrigerate for 15 minutes.

Sauté onions and jalapeno over medium heat until onions are softened, about 2 minutes. Add shrimp and tomato and cook for two minutes, until pink, turning occasionally. Add cilantro and cook for another minute. Serve over basmati or brown rice or eat plain.