

Shrimp Fajita Bowls with Cilantro-Lime Rice



Tip: Prepare rice according to package instructions. 1 cup uncooked rice yields approximately 3 cups cooked. Use chicken, vegetable, or other broth or stock in lieu of water for more flavor.

Cilantro-Lime Rice Ingredients:

3 c. long-grain brown rice, cooked
2 large limes, preferably organic - juice and zest
1 t. ground cumin
¼ c. fresh cilantro leaves, chopped
Sea salt and black pepper, to taste

Remaining Ingredients:

2 T. extra virgin olive oil (+ more, if needed)
1 medium red bell pepper, thinly sliced
1 medium yellow pepper, thinly sliced
1 medium orange bell pepper, thinly sliced
1 medium red onion, thinly sliced
Sea salt and black pepper, to taste
1 lbs. shrimp, peeled and deveined
1 t. ground cumin
1 t. chili powder
½ t. garlic powder
Sea salt and black pepper, to taste
Additional cilantro and lime wedges, for serving

natural
awakenings

Prep time: 15 minutes
Cook time: 15 minutes (+ time to prepare rice)
Serves: 4

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Shrimp Fajita Bowls with **natural** awakenings Cilantro-Lime Rice

Directions:

1. Add the cooked rice, lime juice, lime zest, ground cumin, and cilantro to a large bowl. Season with salt and black pepper, to taste, and stir to combine. Cover to keep warm and set aside.
2. Add two tablespoons olive oil to a large skillet set over medium heat. Add the bell peppers and red onion. Season with salt and black pepper, to taste, and stir to combine. Cook, stirring occasionally, until the vegetables soften and develop a bit of color, approximately 10 minutes.
3. Transfer the veggies to a plate and add the shrimp to the skillet. (Add a little more olive oil, if necessary). Sprinkle with ground cumin, chili powder, and garlic powder. Season with salt and black pepper, to taste, and cook just until the shrimp turns opaque, approximately 3-4 minutes. Do not overcook.
4. To serve, divide the seasoned rice between four serving bowls and top each bowl with the cooked vegetables and shrimp. Garnish with additional cilantro and lime wedges, if desired. Enjoy!



*"If you don't take
time to take care of
your health now,
you're gonna have to
make time for feeling
sick and tired later."*

- Karen Salmansohn