

Mediterranean Shrimp Bowls



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

For the Shrimp:

- ☐ 1 lb of Large Shrimp, shelled and deveined, tail removed
- ☐ 1 tsp of Smoked Paprika
- ☐ 1 tsp of Dried Oregano
- ☐ Pinch of Hot Pepper Flakes or Aleppo Pepper
- ☐ 1 tsp of Granulated Garlic
- ☐ Salt and Pepper, to taste
- ☐ 1 Tbsp of Olive Oil
- ☐ Juice of 1/2 Lemon
- ☐ —

Toppings:

- ☐ Halved cherry tomatoes
- ☐ Diced Cucumbers
- ☐ Minced Shallot
- ☐ Fresh Dill
- ☐ Fresh Lemon Juice
- ☐ Extra Virgin Olive Oil
- ☐ Cooked Rice
- ☐ Shredded Lettuce
- ☐ Crumbled Feta

1) In a bowl, toss the shrimp with the smoked paprika, oregano, hot pepper flakes, granulated garlic, salt, pepper, olive oil and lemon juice until evenly coated, let sit for 10 minutes while you prepare the toppings.

2) In a separate bowl, combine the cherry tomatoes, cucumbers, shallot and fresh dill, toss with a squeeze of lemon juice, a drizzle of extra virgin olive oil, and season with salt and pepper to taste and set aside.

3) Heat a large skillet or grill pan over medium-high heat, add the shrimp in a single layer and cook for 2 minutes per side, or until just cooked through.

4) Divide the cooked rice and shredded lettuce among serving bowls, top with the shrimp, cucumber and tomato salad, and finish with crumbled feta. Serve with extra lemon wedges and enjoy!

