



# Recipes

## Fish

### Spicy Shrimp

*Prep Time: 15 minutes*

*Yield: 2 servings*

#### **Ingredients:**

1/2 lb. medium sized shrimp, peeled and deveined  
3 tablespoons fresh lemon juice  
Sea salt and pepper to taste  
3 tablespoons low-sodium chicken or vegetable broth  
2 medium garlic cloves  
1/8 teaspoon red pepper flakes  
1 tablespoon minced fresh ginger  
1 tablespoon extra virgin olive oil

#### **Directions:**

1. Chop garlic.
2. Peel and devein shrimp. Rub shrimp with 2 tablespoons lemon juice, sea salt and pepper.
3. Heat 3 tablespoons broth over medium-low heat in a stainless steel skillet.
4. When broth begins to steam, add shrimp, red pepper flakes and ginger. Stir frequently.
5. Turn shrimp over after 2 minutes and add garlic.
6. Sauté for about 3 minutes until shrimp are pink and opaque. Cover shrimp in extra virgin olive oil and remaining tablespoon of lemon juice.