

Chili Lime Shrimp

Ingredients:

- 1/3 cup lime juice
- 1/4 cup olive oil
- 2 teaspoons minced garlic
- 1 teaspoon chili powder
- 1/2 teaspoon chili flakes
- 1/2 teaspoon ground cumin
- 1 pound raw shrimp
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Directions:

1. In a bowl, add 1/3 cup lime juice, 1/4 cup olive oil, 2 teaspoons minced garlic, 1 teaspoon chili powder, 1/2 teaspoon chili flakes, and 1/2 teaspoon ground cumin. Mix together.
2. Add 1 pound raw shrimp, peeled and deveined. Cover and marinate in the refrigerator for 30 minutes
3. In a skillet, heat 1 tablespoon olive oil,
4. Add shrimp and cook until pink and opaque
Serve with cilantro and lime wedges