



## FAJITA BUTTERFLY SHRIMP WITH CILANTRO RICE

This Mexican and seafood combination couldn't taste any better

**Yield:** 4 Servings

### INGREDIENTS

1 tbsp.	Finely chopped garlic
1 C	red onion, cut into strips
1/2 Item	green bell pepper, seeds and membranes removed and then cut into strips
1/2 Item	red bell pepper, seeds and membranes removed and then cut into strips
1 Unit	9 oz SeaPak Jumbo Butterfly Shrimp
1/2 Item	yellow bell pepper, seeds and membranes removed and then cut into strips
1 tsp.	Cumin
1 tsp.	Chili Powder
	Salt and Ground Black Pepper, to Taste
2 tbsp.	Olive oil
2 tbsp.	Chopped Cilantro
4 Unit	Servings instant brown rice



### DIRECTIONS

- 1 COOK shrimp and rice according to package instructions.
- 2 HEAT oil in skillet and sauté peppers, onions, and garlic for 5-7 minutes.
- 3 ADD cooked shrimp and cumin to skillet and sauté an additional 2-3 minutes, season to taste with salt and pepper.
- 4 TOSS cooked rice with chopped cilantro and chili powder.
- 5 PLATE a single serving of rice and spoon stir fry mixture over the rice. Serve and enjoy!