

# TEQUILA LIME SHRIMP BURRITO BOWL RECIPE

A burrito bowl in one cast-iron skillet that's flavorful with the help of one boozy ingredient.

## INGREDIENTS

### Tequila Lime Shrimp Ingredients

- 📖 Olive Oil
- 📖 Juice and zest of 1 lime
- 📖 ⅓ cup red onions, minced
- 📖 1½ pounds extra-large raw shrimp deveined & shelled
- 📖 2 teaspoons chili powder
- 📖 2 teaspoons smoked paprika
- 📖 1 teaspoon garlic powder
- 📖 2 tablespoons cilantro, rough chopped
- 📖 3-4 tablespoons tequila
- 📖 1 ½ teaspoons agave
- 📖 1 ½ cups corn
- 📖 1 cup cherry tomatoes, halved
- 📖 Chopped parsley for serving

### Cilantro Rice Ingredients

- 📖 4 cups of Jasmine rice
- 📖 2 small limes, juiced
- 📖 ½ cup cilantro, chopped
- 📖 2 teaspoons sugar optional

### Instructions:

Make the cilantro rice: cook the rice according to the directions on the package. Once the rice has cooked, squeeze in the lime juice (add the entire lime to the pot if desired), sprinkle the sugar optional, cilantro, and salt to taste. Mix the chili powder, smoked paprika, and garlic powder in a small bowl and set aside. Heat a large cast-iron skillet over medium-high heat and add 1 tablespoon of olive oil. Then squeeze the lime juice into the pan to release its aroma and season the pan. Add the onions to the pan and saute until tender and translucent. Season the shrimp with salt and pepper and add to the skillet. Sear them in an even layer and sprinkle half of the chili powder, smoked paprika, garlic powder, and cilantro over the top. Turn the shrimp over to sear on the other side and sprinkle the remaining seasoning. Add the tequila off heat (being careful not to ignite it) and continue to cook for a few minutes until the alcohol cooks off. Add the corn, agave, salt, and pepper, and mix to combine. After the corn warms up for about 1-2 minutes, take off the heat. In each bowl, layer rice, shrimp, and corn mixture, and top with tomatoes and parsley to serve.