

Sweet Paprika Shrimp



INGREDIENTS

- 1 tbsp Extra Virgin Olive Oil
- 2 tsp of Maple syrup
- 1 tsp paprika
- 1 tsp Italian Seasoning
- 1/8 tsp Sea Salt
- 1 /16 tsp Red pepper flakes (optional)
- 9 oz Shrimp (large, peeled, and deveined)
- 1 tbsp Water
- 1 tsp Lemon juice

2 servings | 15 minutes

PREP

In a mixing bowl, whisk oil, syrup, paprika, seasoning, and pepper flakes. Add shrimp to sauce and toss to coat. Heat a large skillet or non-stick pan over medium high heat. Add shrimp and cook 1-2 minutes per side. Add water and lemon juice.

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PREP CONT.

Stir to coat shrimp in sauce. Let sauce come to a gentle bubble then remove from heat. Divide between plates and enjoy.

Notes: Make it a meal--Serve shrimp with cooked quinoa, brown rice, and sauteed greens.

