



## Shrimp over Roasted Corn Salsa

Recipe By SWEET MEMORIES

SERVES: 2

### INGREDIENTS:

- 12 large cooked shrimp, *peeled and deveined*
- ½ cup fresh or frozen corn
- 2 tbsp. cilantro, *chopped*
- ¼ cup red onion, *diced*
- 2 plum tomatoes, *diced*
- 2 tbsp. extra virgin olive oil, *divided*
- ¼ cup lime juice
- 4 black olives, *sliced*
- ¼ tbsp. crushed red pepper
- ½ tsp. each of salt and pepper, *or to taste*
- 1 tbsp. butter
- 1 cup cooked brown rice

### DIRECTIONS:

- 1. Rinse shrimp (remove tails, if desired). Place in bowl & refrigerate.
- 2. Roast corn by adding to a hot, dry pan until slightly brown. Remove from heat to cool.
- 3. In a mixing bowl, combine cilantro, onion, tomatoes, 1 tbsp. oil, lime juice, olives, salt and pepper, and cooled corn. Mix well. Cover & refrigerate.
- 4. Cook rice according to package directions. Set aside.
- 5. In a fry pan, on low, heat 1 tbsp. oil and butter. Pat shrimp dry, season with salt & pepper. Raise heat to medium, add shrimp, cook 1-2 minutes to heat through. Don't overcook.
- 6. Place ½ cup rice on each of 2 plates. Spoon salsa over rice, top with 6 shrimp on each, add remaining salsa. Enjoy!

*Only 395 calories per serving.*

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