

Shrimp and Spinach Saute

Spinach and Shrimp Saute:

1 lb of shrimp cleaned and peeled (1/4 lb per person)

Juice of 1 lemon

1 tbs + 1 tsp of Garlic

2 tbs of olive oil total

about 1 tsp of chili powder

1 pint of cherry tomatoes

1/3 cup apple cider vinegar

1/4 tsp sea salt

1/4 tsp black pepper

10 oz baby Spinach

Marinate the shrimp in the lemon juice for about 30 minutes.

Heat a large skillet to medium with the olive oil until the oil is hot in the pan. Add in the garlic. (the garlic should crackle but not burn and pop out of the pan) If you burn the garlic throw it out and start over. Burnt garlic is bitter - yuck!

Stir everything around and then add in the tomatoes, vinegar, sea salt and pepper. Allow the tomatoes to cook until they pop open and you have a nice thin sauce. This should only take about 5-8 minutes.

While the tomatoes are cooking heat a smaller skillet with the other tbs of olive oil. Add in 1 tsp of garlic.

Drop in the shrimp so that the shrimp is not too crowded. Dust each shrimp with a little bit of the chili powder. Sear each shrimp and then flip them all over to sear the other side. Dust the opposite side of the shrimp with

the chili powder. Don't over cook the shrimp! You want them just seared, not tough.

Add the shrimp back into the tomato mixture and then add the spinach on top. The heat will start to wilt the spinach. Slowly, stir the spinach to incorporate it. Let the spinach wilt just slightly so that it darkens in color.

Serve and enjoy!