

MORTON & BASSETT SPICES®

## *Blackened Shrimp Bowls*



- 1 lb shelled and deveined raw shrimp
- 2 cups uncooked white rice
- 1½ teaspoons Morton & Bassett Blackened Seasoning
- 1 bunch radishes, chopped
- 4 tablespoons salsa verde (see Morton & Bassett recipe)
- 1 can black beans
- 4 tablespoons honey
- 1-2 ears of corn
- 2 limes – zest and juice of one, and one for garnish
- 1 cup cherry tomatoes, halved
- 4 tablespoons vegetable oil
- ½ a white onion, thinly sliced
- 1 avocado
- Cilantro for garnish

Mix together the salsa verde, honey, blackened seasoning, lime zest, and lime juice from one lime. Toss shrimp in marinade and coat well. Set aside for 30 mins in the fridge. Cook rice according to directions. Cut corn kernels from the cobs, and saute kernels over medium high heat in a pan with 1 tablespoon vegetable oil. Cook corn until nicely charred. Set aside and do the same with the tomatoes, and then the black beans. Cook shrimp with all marinade in pan over medium heat. Sear on each side, about 2 minutes per side. Cook until orange in color, no more than 6 minutes total. Arrange your bowls with rice on bottom, and radishes, beans, corn, tomatoes, onions, shrimp, and cilantro on top. Drizzle with a little more salsa verde and serve with limes!



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