

## Ginger Lime Shrimp Bowls

Yields: 6 servings

Prep time: 10 min

Cook time: 15 min

### INGREDIENTS:

- 1 cup of fresh basil (chopped)
- 1½ cup of cilantro (chopped)
- 4 tablespoons of lime juice
- 1 tablespoon of soy sauce
- 4 teaspoons of garlic chili sauce
- 2 tablespoons of minced garlic
- 1½ tablespoons of minced ginger
- 1½ pounds of frozen shrimp (peeled and deveined)
- 1 package of angel hair pasta (12 oz.)
- 2 tablespoons of coconut oil
- 1 can of chicken broth (14 oz.)
- 1½ cans of coconut milk
- 1 tablespoon of cornstarch
- 2 tablespoons of grated lime zest

### TOOLS:

- [Induction 21 Steel Stockpot with Lid \(6 Qt.\)](#)
- [Induction 21 Steel 12.5 In. Fry Pan](#)  
with Ceramic Coating
- Blender





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### **PROCESS:**

1. Prepare sauce by placing basil, cilantro, lime juice, garlic chili sauce, minced garlic, and minced ginger into the blender. Pulse until thoroughly mixed. Add this to the shrimp and toss until coated.
2. Boil 4 quarts of water in the 6 quart stockpot and cook pasta.
3. Meanwhile, heat the coconut oil in the 12.5 inch Fry Pan over medium-high heat.
4. Add in the shrimp and fry until pink (about 8 minutes.) Do not discard juices in pan.
5. Remove shrimp from pan and set aside. Then, add chicken broth, coconut milk and soy sauce to the pan.
6. To make the cornstarch mixture, add cornstarch and 2 tablespoons of cold water to a small bowl and mix. Then, add to the pan. Lastly, add in the lime zest and stir well.
7. Bring this sauce mixture to a boil for about 1-2 minutes over medium-high heat.
8. Once thickened, add in shrimp and cook for another 1-2 minutes before adding pasta. Mix together.
9. Plate with additional lime slices.

**Happy Healthy Eating!**