

Lemon Pepper Shrimp and Spinach Bowls

INGREDIENTS

serving size: 2

1 pkg SeaPak® Lemon Pepper Shrimp (10.5 oz)
1 cup uncooked long-grain white rice
2 Tbsp. olive oil, divided
Kosher or flake sea salt
¼ cup chopped parsley (reserve some for garnish)
Zest of ½ lemon (optional)
½ onion, finely diced
3 cups fresh baby spinach

DIRECTIONS

1. In a medium saucepan, over high heat, bring 2 cups water and ½ tsp salt to a boil. Stir in rice and 1 tbsp olive oil and return to a boil. Reduce heat to low, cover, and simmer 18 minutes (if using brown rice, simmer for 30 minutes). Turn off heat and let sit.
2. While rice is cooking, add 1 tbsp olive oil to a medium sauté pan over medium-high heat; add onions. Cook, stirring, until onions begin to brown. Stir in spinach and cook just until spinach has wilted. Remove to a bowl and cover to keep warm.
3. Add the lemon pepper shrimp to the same sauté pan and cook according to package directions.
4. To serve, divide rice between 2 bowls. Top evenly with spinach and shrimp. Garnish with reserved parsley.

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Recipe courtesy of SeaPak

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