

Easy Shrimp Recipe

Sometimes we need to prepare a quick dish at the end of the day. Our toddler loves this shrimp dish!



Ingredients

- (a) 12 to 16 oz shrimps (medium or large or jumbo)
- (b) 1 cup of chopped onion
- (c) 1 teaspoon of chopped garlic

- (d) 1 roma tomato
- (e) 1 tea spoon of paprika
- (f) 1/2 cup chopped cilantro
- (g) 1 to 2 tablespoon of olive oil

1



Fry onion, tomato, garlic in olive oil.

Keep the heat medium or slightly above medium. This step is done when the onion looks golden brown.



2

Spread paprika and some salt

Fry for around two minutes after spreading paprika and salt.



3

Add raw shrimp

Add the raw shrimp; stir a little bit so that each shrimp touches the spices in the cooking pot well. Cook (covered) around 10 minutes. Make sure to check so that nothing burns. Drop a quarter cup of water if you feel it is becoming too dry.



4

Add fresh cilantro

We love the freshness of cilantro in shrimp! After adding cilantro bring the temperature to medium low! Simmer around five minutes! That's it!



5

Enjoy!

Nothing much to say! Enjoy with flour tortilla or rice!

