Spicy Shrimp with Pomegranate-Orange Salsa

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 6

Nutrition Information Per Serving

278.3 calories, 25.28 g carbohydrate, 6.44 g fiber, 18.84 g NET carbs, 26.56 g protein, 9.59 g fat

Ingredients

- 12 cup(s) Earthbound Farm Mixed Baby Greens
- 2 whole(s) organic oranges, finely chopped
- 2 Tbsp(s) minced seeded jalapeño pepper
- 1/2 tsp(s) sea salt
- 2 Tbsp(s) chopped fresh cilantro
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1 Tbsp paprika
- 2 tsp(s) ground cumin
- 1 1/2 pound(s) large shrimp, peeled and deveined
- 1/2 tsp(s) ground allspice
- 1/3 cup(s) chopped organic green onions
- 3 Tbsp(s) virgin coconut oil
- 2 whole(s) pomegranate
- 3/4 tsp(s) organic cayenne pepper
- 3/4 tsp(s) organic dried thyme

Preparation

1. Slice pomegranates into quarters. Place in a bowl of water. Using your hands, separate the arils (the red seeds) from the pomegranate shell. Drain the water, discard white pith.
2. To prepare salsa, combine the pomegranates, oranges, onions, jalepeno, cilantro and salt.
3. To prepare shrimp, combine paprika, cumin, garlic, oregano, thyme, cayenne pepper, salt and allspice in a large zip-top plastic bag. Add shrimp to bag; seal and shake well to coat.
4. Remove shrimp from bag. Heat oil in a large, safe nonstick skillet over medium-high heat. Add shrimp mixture; cook 2 minutes on each side or until done. Remove from pan.
5. Divide salad between plates, top with shrimp and salsa. Serve.

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