

Shrimp Succotash

Ingredients:

1 red bell pepper - sliced
1 jalapeno - seeded and sliced
1 yellow squash - thinly sliced
1 zucchini squash - thinly sliced
1 corn cob - peeled and cut
2 cups frozen or cooked shrimp (or protein of your choice!)
2 tablespoons southwest seasoning (to taste)
Fresh cilantro and lime for garnish



Directions

1. Cut all vegetables into bite size pieces
2. Cook shrimp in medium sauté pan with olive oil
3. Add 1 tablespoon of seasoning to shrimp
4. Remove shrimp and add cut vegetables to pan under low-medium heat
5. Cook vegetables until soft and add remaining seasoning
6. Add shrimp back into pan and mix together
7. Garnish with cilantro and lime
8. Remove from heat and enjoy!

Servings: 3-4

Prep time: 10 minutes

Cook time: 15-20 minutes