



## **SHRIMP MARINATED IN LIME JUICE AND DIJON MUSTARD**

Basic Lifestyle

### **Ingredients**

1 medium red onion, chopped  
1/2 cup fresh lime juice, plus lime zest as garnish  
2 TBS capers  
2 TBS Dijon mustard  
1/2 TSP hot sauce  
1 cup water  
1/2 cup rice vinegar  
3 whole cloves  
1 bay leaf  
1 pound uncooked shrimp, peeled and de-veined

### **Instructions**

1. In a shallow baking dish, combine the onion, lime juice, capers, mustard and hot sauce. Set aside.
2. In a large saucepan, add the water, vinegar, cloves and bay leaf. Bring to a boil and add the shrimp. Cook for 1 minute, stirring constantly. Drain and transfer the shrimp to the shallow dish and containing the onion mixture, making sure to discard the cloves and bay leaf. Stir to combine.
3. Cover and refrigerate until well chilled, about 1 hour.

**Portion-Per-Serving Information** (Yields 4 servings): Serving = 6-7 shrimp = 1 P