



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
1 TBS Dijon mustard
1/2 teaspoon hot sauce
1 cup water
1/2 cup rice vinegar
3 whole cloves
1 bay leaf
1 pound uncooked shrimp, peeled and deveined (about 24)

INSTRUCTIONS

—In a shallow baking dish, combine the onion, lime juice, capers, mustard and hot sauce. Set aside.

—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 containing the onion mixture, making sure to discard the cloves and bay leaf. Stir to combine. Cover and refrigerate until well-chilled, about 1 hour.

—To serve, divide the shrimp mixture among individual small bowls and garnish each with lime zest. Serve cold.

SERVING INFO: (Serves 4)

6 shrimp = 1 P

See photo at [Instagram](#) and [Facebook](#).