

Marinade

(Paleo and Whole 30)

Shopping List:

- 1/2 to 1 pound peeled, deveined shrimp (depending on how many servings)
- lettuce of choice
- avocado or guacamole
- pico de gallo
- Mikey's tortillas

For the marinade

- 1/4 cup apple cider vinegar
- 1/4 cup coconut aminos
- 2 tbsp cilantro (dried or fresh)
- 2 tbsp avocado or olive oil
- 1 tbsp garlic powder
- 1 tbsp black pepper
- 1 tsp onion powder
- 1 tsp paprika
- 1 tsp sea salt

Directions:

Mix all of the marinade ingredients together. Pour over thawed shrimp in a shallow bowl and cover, or into a gallon sized Zip-lock bag. Allow to marinate in the refrigerator for 30 minutes.

Pour the shrimp and as much of the marinade as you'd like into a sauté pan over medium heat. Cook until the shrimp are pink and opaque. Serve immediately!