

Easy Shrimp Dish

- A soup bowlful of shrimp, shelled and deveined (enough for 4 servings)
- 3 garlic cloves minced
- 3 green scallions chopped fine
- 1 large handful sliced mushrooms
- 1 jalapeno, finely chopped
- 1 t chili paste
- 1 T olive oil
- 2 T chopped parsley
- 1 lime
- sea salt & pepper

Begin by heating the olive oil, then adding the garlic, scallions, jalapeño and mushrooms. Cook a few minutes to soften.

Toss in the shrimp, stirring quickly to get them pink on both sides without overcooking. They only need about 3 minutes total cooking time. Any more and they will get hard and rubbery.

So hard to take photos in steam. Add the chili paste, salt and pepper in the last minute of cooking. Squeeze on the lime and add the parsley just before serving.

Jittery Cook