

Grilled Garlic-Lime Shrimp: A Flavorful Dinner with Mango-Avocado Salsa

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30 min

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INGREDIENTS

For the Shrimp: 12 jumbo shrimp, peeled, deveined, tails on

2 tbsp olive oil

3 cloves garlic, minced

1 lime, zested and juiced

1 tsp smoked paprika

$\frac{1}{8}$ tsp cayenne (optional, for heat)

Salt and black pepper to taste

For the Mango-Avocado Salsa: 1 ripe mango, diced

1 avocado, diced

... cup red onion, minced

2 tbsp fresh cilantro, chopped

1 tbsp lime juice

For the Coconut Jasmine Rice: 1 cup jasmine rice

1 cup coconut milk (full-fat or light)

1 cup water

$\frac{1}{8}$ tsp salt

Swaps & Notes:

Shrimp: You can use a smaller size of shrimp, but jumbo shrimp hold up better on the grill and have a great texture. You can also use chicken or a firm white fish like cod.

Salsa: If mango isn't in season, you can use diced pineapple or peaches for a similar sweet-and-tangy flavor.

Rice: Don't have jasmine rice? Any long-grain white rice will work. You can also use a different

liquid, like chicken broth, in place of the water for more flavor.

Grilling: If you don't have a grill, you can cook the shrimp in a hot skillet for about 2-3 minutes per side.

DIRECTIONS

1. Prepare the : Coconut Jasmine Rice: Rinse the jasmine rice under cold water until the water runs clear. This step is crucial for removing excess starch and ensuring fluffy rice.
2. In a small saucepan, combine the rinsed rice, coconut milk, water, and salt.
3. Bring to a boil, then reduce the heat to low, cover the pot, and simmer for 15 minutes.
4. Remove from the heat and let it sit, covered, for 5-10 minutes to steam. Fluff the rice gently with a fork and keep it warm.
5. Make the : Mango-Avocado Salsa: While the rice is cooking, prepare the salsa. In a medium bowl, gently toss together the diced mango, diced avocado, minced red onion, chopped cilantro, and lime juice.
6. Season with a pinch of salt and black pepper to taste. Chill the salsa in the refrigerator until you're ready to serve.
7. Grill the : Shrimp: In a bowl, combine the shrimp with the olive oil, minced garlic, lime zest and juice, smoked paprika, cayenne (if using), and a pinch of salt and pepper. Toss to coat evenly and let marinate for about 15 minutes.
8. If using wooden skewers, soak them in water for at least 30 minutes to prevent them from burning. Thread the shrimp onto the skewers.
9. Preheat your grill to medium-high heat. Place the shrimp skewers on the grill and cook for 2-3 minutes per side, or until the shrimp are pink and opaque with a nice char.

10. Plate and : Serve: To serve, create a mound of the warm coconut jasmine rice in each bowl.
11. Place the grilled shrimp skewers next to the rice.
12. Spoon a generous amount of the fresh mango-avocado salsa around the shrimp and rice.
13. Garnish with a little extra fresh cilantro or micro cilantro if desired. Serve immediately.

SWAPS & NOTES

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You can also use chicken or a firm white fish like cod.

Salsa: If mango isn't in season, you can use diced pineapple or peaches for a similar sweet-and-tangy flavor.

Any long-grain white rice will work.

TIPS FOR SUCCESS

Don't Over-Marinate the Shrimp: Marinating shrimp for too long in a citrus-based marinade can cause them to become tough. 15-20 minutes is the perfect amount of time.

Use Ripe Avocado and Mango: A ripe mango will be slightly soft to the touch, and the avocado should yield to gentle pressure.

This will ensure your salsa is creamy and sweet.

Clean and Hot Grill: Make sure your grill grates are clean and well-oiled before you put the shrimp on.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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