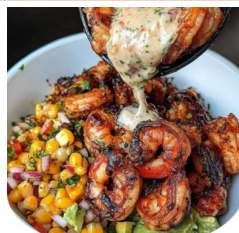


## My Favorite Grilled Shrimp and Avocado Bowl Recipe for Light, Delicious Meals

This shrimp bowl hits every note: protein-packed, fresh, and balanced. Here's why I love it:



GRILLED SHRIMP BOWL WITH AVOCADO

You Will Need

1 lb shrimp (peeled & deveined)  
1 tbsp olive oil  
1 tsp garlic powder  
....

TIME  
15 min

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### INGREDIENTS

You'll Need (Serves 4 | Prep Time: 15 minutes |  
Cook Time: 10 minutes)

For the Shrimp: 1 pound large shrimp, peeled and  
deveined 2 tablespoons olive oil 2 cloves garlic,  
minced Juice of 1 lime 1 teaspoon chili powder 1/2  
teaspoon smoked paprika Salt and black pepper to  
taste:

For the Dressing: 2 tablespoons olive oil Juice of  
1 lime 1 teaspoon honey 1/2 teaspoon Dijon mustard  
Salt and pepper to taste How I Make Grilled Shrimp  
Bowls with Avocado (:

### DIRECTIONS

1. Step-by-: Step)
2. Marinate the : Shrimp
3. I start by tossing the shrimp with olive oil, minced  
garlic, lime juice, chili powder, smoked paprika,  
salt, and pepper. I let them marinate for about 10-15  
minutes while I prep the rest of the ingredients.
4. Prepare the : Dressing
5. In a small bowl, I whisk together olive oil, lime  
juice, honey, Dijon mustard, salt, and pepper. This  
dressing is light but flavorful and really brings the  
whole bowl together.
6. Grill the : Shrimp
7. I heat a grill pan or outdoor grill over medium heat  
and grill the shrimp for 2-3 minutes per side until  
they're pink and slightly charred. They cook quickly,  
so I watch them closely to avoid overcooking.
8. Assemble the : Bowls
9. I start with a scoop of rice in each bowl and then  
arrange the grilled shrimp, avocado slices, cherry  
tomatoes, corn, and red onion on top. I drizzle the  
lime dressing over everything and sprinkle with fresh  
cilantro.
10. Serve and : Enjoy
11. I like to serve these bowls with extra lime wedges on  
the side and sometimes a dollop of sour cream or a  
sprinkle of crumbled feta if I'm feeling indulgent.
12. My Favorite : Tips for Perfect Shrimp Bowls
13. Don't over-marinate the shrimp:
14. 10-15 minutes is enough to infuse flavor without  
making the shrimp mushy.

15. Use fresh lime juice:
16. Bottled just doesn't have the same brightness.
17. Add spice if you like heat:
18. A pinch of cayenne pepper or a drizzle of hot sauce is perfect for spice lovers.
19. Grill the corn if you have time:
20. Grilled corn adds a smoky, sweet flavor that's worth the extra step.
21. Make it low-carb:
22. Swap out the rice for cauliflower rice or mixed greens.
23. What I : Serve with Grilled Shrimp Bowls
24. These bowls are a complete meal on their own, but here's what I like to serve alongside if I'm making a bigger spread:
25. Tortilla chips with salsa or guacamole

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Original recipe: <https://chefmaniac.com/my-favorite-grilled-shrimp-and-avocado-bowl-recipe-for-light-delicious-meals/>