



Ingredients

- ✓ Pat of butter
- ✓ 2 tablespoons tequila
- ✓ 10 shrimp
- ✓ Salt and pepper to taste
- ✓ 1 teaspoon garlic powder
- ✓ 1 teaspoon onion flakes
- ✓ 6 mini sweet peppers, thinly sliced
- ✓ 1 tablespoon lime juice

Margarita Shrimp and Peppers

Like writing, in which I spend my days making thing up, the fun of cooking for me is making up recipes. It's especially easy to do in the summer, when the ingredients are fresh and plentiful and I simply wander to the fridge, look inside, and pull together the makings of a meal. This is my latest favorite, it's absolutely scrumptious! And healthy, yay!

This recipe can easily be scaled up and down depending on how many servings you need.

Directions

1. Add butter and tequila to a sauté pan over medium heat. Add shrimp. Sprinkle with spices.
2. Add peppers.
3. Cook until shrimp is pink and peppers are soft, about 5 minutes. Top with lime juice and a splash of tequila.
4. Serve over brown rice.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.