

# Honey Cilantro Lime Shrimp



Have you ever been eating shrimp and thought... wow.... I just ate half of what I cooked?!?! This Honey Cilantro Lime Shrimp will quickly vanish into thin air just like shrimp always does! This is a super simple recipe with a nice balance of sweet, acidic, and salty flavors. It is great for parties, game days, or a nice dinner with the hubby and kids. The sauce is customizable so if you aren't feeling the balance, add some additional acid/sweetness to make it your own. You really just can't go wrong with a beautiful pile of shrimp and a few fresh ingredients for the sauce!



Welcome to the paragraph on this post about my life in the current moment. I don't have a ton to write today, other than the fact that I've been pondering how Mom's ever stop looking at all the pretty little things for baby girls!?!

WHEN. DOES. IT. END.

You guys, if you haven't been following I have 4 boys. For 11 years I've walked by the baby girl section longing to buy it all. Like every single cute headband and bow and delicious little onsie with the cupcake and sprinkles all over it. For a really long time I completely shut out that side of the clothing store because I had come to the realization that I was a boy Mom and that meant green and brown striped onesies covered in dump trucks. I didn't even want to peek at what may be on the other side of the store because I had nobody to purchase the cuteness for.

Until I did! ☐

Don't get me wrong, boys clothing has come a long way since my first was born. PRAISE JESUS. However, for me it still just doesn't even compare to the bows and leopard print and leggings and dresses. It is, in the end, just clothing that will be shat upon and peed in and thrown up on. But the baby girl waiting game has been getting the best of my lately and my internet browsers are filled with all the cuteness that is out there and able to be purchased. Lord help my bank account and self control! Who has a favorite place to shop for little girl's clothing?





## Honey Cilantro Lime Shrimp Recipe Tips

1. As mentioned above, if you need to balance out your sauce, go ahead and add more lime/honey to your liking.
2. I LIGHTLY sprinkled the shrimp with adobo seasoning, and went even lighter with the cumin. These flavors really bring the dish together though, so don't skip out on them! If you aren't familiar with adobo seasoning, I use Goya brand and it has never failed me.
3. If you don't want to stand and peel two pounds a shrimp like I did, look for the pre-peeled shrimp! Generally I always buy frozen shrimp because... Hello... Mom of 4, soon to be 5 over here doesn't have a million dollars to spend on seafood each week, so frozen it is! I was not able to find wild caught shrimp that was pre-peeled.
4. The fresh cilantro kicks this recipe up about a million notches so don't skip out on it unless you are the 10% who thinks that cilantro tastes like soap. ☐
5. I served this shrimp over rice with avocado slices on the side. It made for a fantastic dinner!









*Honey*  
CILANTRO LIME  
SHRIMP



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