

# Citrus shrimp rice plate

SERVES: 1    TIME: 15 MIN COOK WITH PRE-COOKED RICE (55 MINUTES WITHOUT)

---

A balanced plate that's crunchy, refreshing, and full of flavor.

---

## Ingredients

**¾ cup brown short grain rice, cooked  
(¼ cup dry)**

**4 oz shrimp**

**1 orange, peeled and cut (see note  
below)**

**1 persian cucumber, diced**

**¼ avocado, sliced**

**1 Tbsp green onion, sliced**

**½ Tbsp honey**

**¼ tsp sriracha**

**1 tsp soy sauce, reduced-sodium**

**Orange juice (from the orange peel)**

**Juice from ½ a lime**

**1 tsp extra virgin olive oil**

**Kosher salt**

## Instructions

1. Cook rice according to package directions if you don't have any prepared.
2. Whisk honey, sriracha, soy sauce, orange juice, and lime juice in a medium bowl; add shrimp and toss to coat; season lightly with salt.
3. Place orange pieces in a medium bowl and add cucumbers, scallions, and lime juice; toss to combine and season with salt.
4. Reheat brown rice with a splash of water on the stovetop or in the microwave.
5. Heat olive oil in a medium skillet over high. Cook shrimp until charred in spots and cooked through, about 3 minutes per side. Top rice with shrimp, citrus salad, and avocado

## NOTES:

How to prepare the orange — using a paring knife, remove peel and white pith from oranges, being careful not to remove too much of the flesh; squeeze out orange juice for marinade. Slice oranges into ½"-thick rounds, then cut into 1" pieces.