



## Lemon Basil Shrimp over Cauliflower Rice



### Ingredients:

2 pounds raw shrimp, peeled and devined  
3 tbsp. olive oil  
2 lemons, juiced  
3 tbsp. dijon mustard  
1/2 c. minced fresh basil leaves  
2 cloves garlic, minced  
1 1/2 c. sliced tomatoes  
Head of cauliflower OR 12 oz. frozen bag of riced cauliflower

### Directions:

Mix together olive oil, lemon juice, mustard, basil, garlic and season with salt and pepper. Peel and devine shrimp. Pour the mixture over the shrimp and let sit in the refrigerator for one hour. Follow these directions for making cauliflower rice:

<https://minimalistbaker.com/how-to-make-cauliflower-rice/>

or if using frozen riced cauliflower, heat in a saucepan with avocado or olive oil and salt and pepper to taste.

Transfer shrimp with sauce mixture to a large frying pan on medium-high heat until shrimp are fully cooked. Add sliced tomatoes and cook until warm. Enjoy mixture over the riced cauliflower! Garnish with basil

