

Brazilian Shrimp Stew (Moqueca de Camaroes)

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-shrimp-moqueca-recipe>

Ingredients:

- 1 1/2 pounds shrimp peeled & deveined
- 1/4 cup olive oil
- 1/4 cup onion diced
- 1 clove garlic minced
- 1/4 cup roasted red pepper diced
- 1/4 cup fresh cilantro chopped
- 14 ounces diced tomatoes w/ chili's
- 1 cup coconut milk
- 2 tablespoons Sriracha hot sauce sambal oelek if you're whole 30
- 2 tablespoons fresh lime juice
- salt
- pepper

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 175 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 10 grams
8. Sodium: 470 milligrams
9. Sugar: 5 grams

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