

Mexican Arroz con Camarones (Rice and Shrimp)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-seafood-rice-recipe>

Ingredients:

- 1 pound large shrimp thawed, peeled, and de-veined, see notes
- 1 bunch cilantro
- 1 small onion cut in chunks
- 1/4 cup seafood shrimp, or chicken broth/stock
- 1 1/2 cups seafood shrimp, or chicken broth/stock, +/-
- 1 bell pepper medium, I like red and orange!
- 1 cup corn kernels I like fresh off the cob, but frozen is fine too!
- 1 can black beans rinsed and drained
- 1 cup white rice see notes
- 1 teaspoon garlic minced
- 1 teaspoon ground cumin
- 1/2 teaspoon sea salt
- salt
- fresh ground pepper
- 1 medium avocado for garnish, optional
- lime wedges for garnish, optional
- cilantro additional, for garnish, optional
- scallions chopped, for garnish, optional

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 180 milligrams
4. Fat: 11 grams
5. Fiber: 14 grams
6. Protein: 43 grams
7. SaturatedFat: 1.5 grams

8. Sodium: 1520 milligrams

9. Sugar: 4 grams

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