

Grilled Shrimp Bowl

INGREDIENTS

- Grilled shrimp (click [HERE](#) for my complete recipe)

For Corn Salsa:

- 1 cup frozen corn thawed
- 1/2 cup red onion diced
- 1/4 cup cilantro chopped
- 1 jalapeño seeded and minced (optional)
- 1 lime juiced
- Salt to taste
- 1 red bell pepper

For Garlic Sauce:

- 1/2 cup mayonnaise
- 1/4 cup plain greek yogurt
- 1 tablespoon cilantro chopped
- 1 tablespoon lemon juice
- 1 clove garlic minced
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper diced

For Bowl:

- 1 avocado sliced (or mashed)
- Sesame seeds for garnish
- green onions chopped, for garnish

DIRECTIONS

1. Combine corn, red onion, red bell pepper, jalapeño (if using), cilantro, lime juice, and salt in a bowl. Mix gently and set aside.
2. In a small bowl, whisk together mayonnaise, greek yogurt, cilantro, lime juice, garlic, salt, and pepper.
3. Divide the corn salsa between bowls and top with grilled shrimp, avocado (sliced, cubed or mashed), and drizzle with Creamy Garlic Sauce. Garnish with sesame seeds and chopped green onions.
4. Serve the bowls with a side salad or soup or add a cup of cooked rice to the bowl.
5. Enjoy!