

Orange Shrimp Quinoa Bowls



INGREDIENTS

CUP QUINOA
CUP ORANGE JUICE
1 TABLESPOON HOT SAUCE
1 TABLESPOON HONEY
1 TABLESPOON SOY SAUCE
4 TABLESPOONS VEGETABLE OIL
1 TABLESPOON LIME JUICE
1 TABLESPOON WHITE MISO
1/4 CUP BUTTER
1 1/2 POUNDS SHRIMP, PEELED, DEVEINED AND TAILS REMOVED
1/4 TEASPOON SALT
1/8 TEASPOON PEPPER
1 CUP MUSHROOMS, SLICED
1 RED BELL PEPPER, DICED
1 CUCUMBER, SLICED INTO HALF MOONS
5 GREEN ONIONS, SLICED
1 AVOCADO, SLICED
1 TEASPOON SESAME SEEDS
2 TABLESPOONS CILANTRO, CHOPPED

DIRECTIONS

- Cook quinoa according to package instructions. Set aside.
- In medium bowl, whisk orange juice, hot sauce, honey, soy sauce, vegetable oil, lime juice and miso until combined. Pour one-quarter of liquid into separate bowl. Set aside.
- Add shrimp to remaining mixture and marinate 15 minutes.
- Heat large skillet over medium heat with butter. Add shrimp, salt and pepper. Cook 2 minutes on each side until pink. Add mushrooms and cook until tender.
- In two serving bowls, divide quinoa, bell pepper, cucumber, onions, avocado and shrimp. Sprinkle sesame seeds and cilantro over both bowls.
- Drizzle with reserved dressing.

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