



FINCH + FENNEL

## Hibiscus Chili-Lime Shrimp

PREP TIME: 60 Minutes  
COOK TIME: 10 Minutes  
SERVINGS: 3 cups of shrimp

### INGREDIENTS:

1 lb Shrimp, peeled + deveined  
2 Tbsp Dill  
3 Oranges  
5 Limes  
3 Lemons  
1 tsp Honey  
1 Tbsp F+F Pepper Garlic Seasoning (optional)  
½ c Orange Juice  
2 Tbsp F+F Hibiscus Chili-Lime Sea Salt  
4 Tbsp Green Onion, chopped  
Ground Pepper, to taste  
1 c Small Cucumbers, diced  
1/2 c Feta, crumbled



### INSTRUCTIONS:

1. Fill up a large pot of water to poach the shrimp in. Add the juice of one lemon, one lime & one orange to the poaching liquid.
2. Bring poaching liquid to a boil on the stove.
3. Zest the remaining lemons, limes & oranges into a large mixing bowl. Juice the citrus fruits into the same bowl.
4. Add remaining orange juice, honey, & herbs to the mixing bowl & mix until combined.
5. Add shrimp to the poaching liquid once the water is almost to a boil. As soon as the shrimp turns pink, remove, strain & add the cooked shrimp to the mixing bowl.
6. Place in the fridge to cool for an hour.
7. Once shrimp is cold, season with fresh pepper & F+F Hibiscus Chili-Lime Sea Salt.
8. Add chopped cucumbers, feta, green onion & any remaining herbs.

*Enjoy!*

