Spicy Grilled Shrimp with Quinoa Salad

Servings: 2
Slightly adapted from
http://www.myrecipes.com/recipe/grilled-shrimp-quinoa-salad-504000000128112/

Ingredients

2 Tbsp lime juice, divided
4 tsp olive oil, divided
1 tsp chili powder
1/2 ground cumin, divided
1/4 tsp black pepper
⅛ tsp hot pepper sauce
1/8 tsp paprika
1 tsp minced garlic, divided
½ lb shrimp, peeled and deveined
1/2 cup uncooked quinoa
1/4 cup chopped onion
1/2 cup water
¼ tsp salt
¼ tsp honey
1/2 cup grape tomatoes, halved
1/4 cup canned chickpeas, rinsed and drained
1/4 cup diced peeled avocado
2 Tbsp crumbled feta
Cooking spray

Preparation

1) Preheat grill to high heat.
2) Combine 1 Tbsp lime juice, 1 tsp olive oil, chili powder, 1/4 tsp cumin, black pepper, hot sauce, paprika, and 1/2 tsp minced in a medium bowl. Add shrimp; toss well. Marinate in refrigerator 30 minutes.
3) Rinse and drain quinoa. Heat 1 tsp oil in a large saucepan over medium-high heat. Add onion to pan; sauté 3 minutes. Add remaining garlic and quinoa; cook 2 minutes, stirring constantly. Add 1/2 cup water; bring to a boil. Cover, reduce heat, and simmer 13 minutes or until liquid is absorbed. Cool.
4) Combine remaining 1 Tbsp lime juice, 2 tsp olive oil, ¼ tsp cumin, ¼ tsp salt, and honey in a large bowl; stir with a whisk. Add quinoa mixture, tomatoes, chickpeas, avocado, and cheese; toss gently.

5) Remove shrimp from bowl; discard marinade. Thread 3 shrimp onto skewers. Place skewers on grill rack coated with cooking spray. Grill 2 minutes on each side or until done.
6) Divide quinoa mixture evenly among plates and top each serving with shrimp skewers.