# spicy rice bowl

## Family Chef: Liv McMahon

### Original Recipe Inspiration: It’s an original!

#### Ingredients:

* frozen pre prepped shrimp
* cayenne
* chili flakes
* salt
* black pepper
* paprika
* garlic/ onion powder
* minced garlic, 2 cloves
* cooked white rice
* sesame seeds

#### Instructions:

1. Oil a pan with about two pours of oil, not enough to fry though.
2. Put shrimp in and get about halfway cooked. Seasoned with above spices and garlic and bring to a nice browning on the shrimps.
3. Pour shrimp over rice bowl and top with sesame seeds and whatever veggies you want with it.

#### Notes:

As you’ll note from my recipes, I like to cook by instinct like my sister Maggie; rarely using exact measurements. Use what you feel is necessary in terms of quantities and add spices to your personal liking. Enjoy!