

## *SPICY SHRIMP*

Serves 4 to 6

1 pound uncooked large shrimps, peeled and deveined  
¼ teaspoon paprika  
¼ teaspoon cumin  
½ teaspoon dried mustard  
½ teaspoon dried basil  
1 pinch chili powder  
1 pinch cayenne  
1 tablespoon extra virgin olive oil  
Juice of one fresh lime  
Zest of one fresh lime

In a big bowl, mix all the seasonings. Add the shrimps and mix well.

Heat olive oil in a skillet over moderately high heat until hot but not smoking, then add shrimps and sauté for 1 minute. Add the juice and the zest. Sauté for another 2 or 3 minutes.