

SmartSteamer Steamed Shrimp with Red Peppers & Green Beans

1lb Shrimp
Juice from 1 lime
Crushed Garlic
Seasoned Salt
Ground Pepper
1 lemon, sliced
1 lime, sliced
½ lb green beans
1 red bell pepper cut into strips
Butter Spray



Place shrimp in Season Serve. Season shrimp with lime juice, seasoned salt, crushed garlic & ground pepper. Toss with lime & lime slices. Marinate for at least 15 minutes. Fill Water Tray with water. Place Steamer Base over Water Tray. Place Shrimp in Steamer Base. Place green beans and red pepper strips in Colander Tray. Spray lightly with Butter Spray. Sprinkle with crushed garlic. Microwave on High for 8 minutes or until shrimp are no longer pink. Let stand 15 minutes.

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