

Central City Shrimp Over Quinoa

Sauce Ingredients:

- 1 cup onion (diced)
- 1 tbl cooking oil
- 2 cups balsamic vinegar
- 4 oz. agave
- 2 cups heavy cream
- 1 lb. Gulf shrimp (41-50 count, peeled and deveined)

Sauce:

In a large skillet, saute' onions in 1 T cooking oil. Add balsamic vinegar and let cook and reduce for 3 minutes. Add heavy cream, then add shrimp and cook until shrimp are done (approximately 6 minutes.) Serve over quinoa.

Quinoa:

Rinse 2 cups of quinoa in cold water and combine with 3 cups water in a pot; bring to a boil. Cover and reduce heat to low and simmer for 10 minutes until all water is absorbed. Fluff with a fork and serve.

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