

# Old Bay Shrimp with Edamame Succotash



1 T. Extra Virgin Olive Oil  
1/2 Large Red Bell Pepper, cored and cut into 1/2 inch dice  
2 T. Finely chopped Shallots  
1 garlic clove, minced  
1 1/2 cups fresh or frozen corn, thawed (I used frozen)  
1 cup thawed frozen Edamame  
1 T. fresh lime juice  
Sea salt and pepper  
2 lbs shrimp ( I used 1 lb and I felt like it was plenty, but reduce the Old Bay by Half if you do that)  
1 T. Olive Oil  
1 T. Old Bay  
chopped chives for garnish  
Lime wedges for garnish

Heat the Oil in a large skillet. Add the bell pepper and cook about 3 minutes until softened. Add the shallots and garlic about a minute more. Add corn and edamame and cook until heated through, about 5 minutes. Stir in the Lime juice, salt and pepper.

Meanwhile, toss the shrimp in 1 T Olive Oil. Sprinkle with Old Bay Seasoning and toss. Broil until cooked through and serve on top of succotash. Sprinkle with chives and serve with a lime wedge.