

MAKE A GREAT PLATE.

Cilantro-Lime Shrimp Wraps

INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 1 tsp chili powder
- 1 lime, juiced
- 2 tbsp fresh chopped cilantro, plus more for garnish
- 1 clove garlic, minced
- 1 tbsp extra-virgin olive oil
- Large leaves of romaine or iceberg lettuce, for serving
- 1 tomato, diced

DIRECTIONS

In large mixing bowl, combine shrimp, chili powder, lime juice, cilantro, garlic and oil. **In** large skillet over medium heat, add shrimp mixture and cook until pink, about 2 minutes per side.

To assemble, add shrimp and tomato to large lettuce leaf. bowl. **Fold** and enjoy.

Makes 4 Servings. Each: 142 calories • 24g protein • 4g total fat • 3g carb
0g sugar • 2g fiber • 339mg sodium • 0.5g saturated fat • 2g mono fat • 0.5g poly fat

