

Core Cooking with Mandie Shockley

Shrimp and Lettuce Wraps

1 Serving



INGREDIENTS

1 Garlic Clove
5oz. cooked wild caught shrimp
1 Green, Red, or Jalapeno Pepper
1/2 Lime
Romaine Lettuce Leaves
Salt and pepper

INSTRUCTIONS

Grate or zest a garlic clove. Slice 1/4 pepper longways into small thin strips and then chop (dice) into tiny pieces. You need 1/8 cup. Roll a lime to loosen it up and squeeze half into the mix. Add a pinch of salt and pepper to your liking and blend the mixture with the shrimp. Rinse the Romaine leaves well and pat dry before adding the mixture.

Enjoy!