

Cajun Shrimp Lettuce Wraps



Makes about 8 wraps

Ingredients:

- 1 pound shrimp, cleaned, peeled and deveined
- 1 1/2 tablespoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon cayenne
- 1 teaspoon black pepper
- 1 teaspoon oregano
- 1/2 teaspoon kosher salt
- 1 tablespoon olive oil

- 3 radishes, thinly sliced
- 1 head leafy green lettuce, such as Romaine or Bibb
- 1/2 cucumber, chopped
- 1 handful cilantro, chopped

Instructions:

1. Combine spices in a small bowl. Sprinkle spice mixture onto shrimp.
2. In a medium skillet, heat olive oil and cook shrimp on medium low heat until shrimp are opaque, flipping once. Remove from heat.
3. To assemble wraps, flatten a leaf of lettuce, then stack rice, shrimp, cilantro, cucumber, and radishes on top. Serve.

Nutrition per wrap: Calories 68; Total Fat 2.1 g; Saturated Fat 0.3 g; Monounsaturated Fat 1.3 g; Polyunsaturated Fat 0.4 g; Total Carbohydrates 2.5 g; Dietary Fiber 1.1 g; Sugar Alcohols 0.0 g; Sugars 0.6 g; Protein 10.6 g; Sodium 197 mg