

KETO-FRIENDLY SHRIMP LETTUCE WRAPS

ingredients:

- 1 tbsp. extra-virgin olive oil
- 2 lbs. jumbo shrimp
- 1/4 white onion, diced
- 1 jalapeño, diced
- 1 to 2 garlic cloves
- 3/4 cup canned (no sugar added) diced tomatoes
- 2-4 tbsp. of Paleo Powder Pink
- 1 head of sturdy lettuce for wraps (romaine or butter lettuce recommended)
- Assorted toppings like sliced radish, avocado, grated cheese, and sour cream

directions:

1. Heat a large skillet with the extra virgin olive oil over medium heat. Add onions, garlic, and jalapeño. Cook until softened (3 to 5 minutes).
2. Add shrimp to the pan. Season with the Paleo Powder Pink and cook until shrimp become opaque and turn pink (3-5 minutes). Add the diced tomatoes. Bring to a simmer and cook until the water has evaporated (10 minutes).
3. Taste for seasoning. If needed, add more Paleo Powder Pink or jalapeño for heat.
4. Serve on lettuce with taco toppings of your choice.
5. Enjoy!

