

Buffalo Shrimp Lettuce Wraps

Cooking Instructions

1. In a large skillet over medium heat, heat oil. Add shrimp and garlic. Cook, flipping halfway, until pink and opaque on both sides, about 2 minutes per side. Turn off heat and add the hot sauce, tossing to coat.
2. Assemble wraps: Add scant 1/4 cup of shrimp to the center of a romaine leaf, then top with dressing, red onion, and chives.

Recipe

- 1 tbsp extra virgin olive oil
- 1 pound peeled and deveined large shrimp, thawed and chopped
- 2 garlic cloves, minces
- 1/3 cup hot sauce, such as franks
- 1 head romaine or butter lettuce (leaves separated)
- ¼ cup red onion, finely chopped
- 1 rib celery, sliced thin
- ½ cup light blue cheese or ranch
- Chopped chives, optional
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Grocery List (add optional toppings to list as desired)

Produce

- 2 cloves garlic
- 1 red onion
- 4 individual celery sticks
- Chives (optional)
- Romaine or butter lettuce

Canned Goods/Grocery

- Olive oil
- Hot sauces (franks)
- Ranch or Blue Cheese
- Deveined Large Shrimp