

CILANTRO LIME SHRIMP FOIL PACKETS

NUTRITION FACTS

Serving Size: 1 pack (recipe makes 4 servings)

Calories: 242 | Total Fat: 6g | Saturated Fat: 1g | Sodium: 628mg (varies) | Carbohydrate: 17g | Fiber: 2g | Protein: 30g

INGREDIENTS

- 1 pound Medium shrimp, peeled and deveined
- 3 ears Corn, quartered
- 1 Zucchini, cut into half moons
- 2 cloves Garlic, minced
- 2 tsp Ground cumin
- 1 tsp Crushed red pepper flakes
- 2 Tbsp Freshly chopped cilantro
- 1 Tbsp Extra-virgin olive oil, for drizzling
- 2 Limes, sliced into rounds
- Salt and pepper to taste

DIRECTIONS

1. In a large bowl, combine shrimp, corn, zucchini, garlic, cumin, red pepper flakes, and cilantro. Drizzle with olive oil, season with salt and pepper, and toss until combined.
2. Lay out four pieces of foil. Divide shrimp mixture between foil and top each with lime slices. Seal packs.
3. Heat grill to high. Add shrimp packs and grill until shrimp is pink and fully cooked, about 10 minutes.
4. Serve over brown rice, in a taco shell, or on top of a salad. Enjoy!

NOTES

Recipe inspired by

www.delish.com/cooking/recipe-ideas/recipes/a53983/cilantro-lime-shrimp-foil-packs-recipe/





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