



# Bacon-Wrapped Shrimp

Makes 10 servings

## Ingredients

7 slices bacon  
20 large shrimp (raw, peeled and deveined)

4 leaves romaine lettuce (wash and pat dry)

## Instructions

1. Preheat broiler.
2. Cut each bacon slice crosswise into 3 pieces.
3. Wrap one piece around each shrimp.
4. Place on baking sheet and broil 2 to 3 minutes per side, flipping once.
5. Serve shrimp on lettuce leaves.

## Nutrition Facts

Serving size: 2 shrimp; calories per serving: 70; total fat: 4.5g; saturated fat: 1.5g; cholesterol: 45mg; sodium: 150mg; carbohydrates: 0g; fiber: 0g; sugar: 0g; protein: 7g

Source: [www.diabetesfoodhub.org](http://www.diabetesfoodhub.org)

