





Mediterranean Shrimp Wraps



Nutritional Info

Serving Size:	1 Wrap
Calories:	347
Fat:	11g
Carbohydrates:	39g
Sugar:	11g
Sodium:	368mg
Fiber:	7g
Protein:	27g
Cholesterol:	165mg

Method Prep time: 10 minutes Total time: 15 minutes Makes: 4 Servings

1. Put shrimp in a pan on medium heat, add 1/2 tbsp of olive oil. Sauté shrimp for 3-5 minutes.

2. While shrimp is cooking, mix together the remaining olive oil, lemon juice, garlic powder and black pepper for the dressing in a small bowl.

3. Stuff each tortilla with 1 cup romaine lettuce, ¼ of the onions, ¼ cup tomatoes, ¼ of the shrimp, ¼ of the peppers, ½ tbsp feta cheese, and ½ tbsp dressing.

Ingredients

- ♥ 4 Whole Wheat Tortilla
- ♥ 4 cups Romaine Lettuce
- ♥ 1 Sweet Onion
- ♥ 1 cup Diced Tomatoes
- ♥ 12 oz. Shrimp
- 1 Green Bell Pepper (Sliced)
- ♥ 2 tbsp Feta Cheese
- ♥ 11/2 tbsp Extra Virgin Olive Oil
- ♥ 2 cups Lemon Juice
- ♥ 1/2 tsp Garlic Powder
- ♥ 1/4 tsp Black Pepper

Helpful Hint: This is a super simple lunch idea that you can prep ahead of time if you are short on time at lunch or don't have access to a kitchen. The shrimp can also be subbed out for chicken, ground turkey or chickpeas if you'd like a different source of protein.