

Buffalo Shrimp Lettuce Wraps

Instructions

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

Ingredients

- 1 tbsp extra virgin olive oil
- 1 lb peeled and deveined large shrimp, thawed and chopped
- 2 cloves of garlic, minced
- $\frac{1}{3}$ cup hot sauce, such as Frank's
- 1 head romaine or butter lettuce (leaves separated)
- $\frac{1}{4}$ cup red onion, finely chopped
- 1 rib celery, sliced thin
- $\frac{1}{2}$ cup light blue cheese or ranch
- Chopped chives, optional

Grocery List

Produce

- Garlic
- Romaine or butter lettuce
- Red onion
- Celery
- Chives (optional)

Canned Goods/Grocery

- Olive oil
- Frank's hot sauce
- Ranch or blue cheese

Seafood

- Deveined large shrimp