Zesty Shrimp Avocado Lettuce Wraps

Fresh shrimp and creamy avocado mingle with crisp lettuce in a light, protein-packed wrap perfect for a low-carb meal.

Servings: 2 **Time:** 15 minutes

Ingredients

- 8 oz cooked shrimp, chopped
- 1 ripe avocado, diced
- 1 tbsp Greek yogurt
- 1 tbsp fresh lime juice
- 1 tsp olive oil
- 1 garlic clove, minced
- 1/4 cup red bell pepper, finely chopped
- 2 tbsp fresh cilantro, chopped
- Salt and pepper to taste
- 6 large butter lettuce leaves

Instructions

1. In a medium bowl, combine chopped shrimp, diced avocado, red bell pepper, minced garlic, and cilantro.
2. Add Greek yogurt, lime juice, and olive oil to the mixture; gently fold to combine.
3. Season with salt and pepper to taste.
4. Wash and pat dry the lettuce leaves, then carefully separate them for wrapping.
5. Spoon the shrimp and avocado mixture evenly onto each lettuce leaf.
6. Fold the lettuce leaves into wraps and serve immediately.

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