



Lemon Shrimp with Beet Greens

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 2

Nutrition Information Per Serving

256.6 calories, 5.03 g carbohydrate, 1.38 g fiber, 3.65 g NET carbs, 23.98 g protein, 16.02 g fat

Ingredients

- 1 clove garlic, chopped
- 1 whole lemon, juiced and zested
- 1/2 pound(s) raw shrimp, peeled and deveined
- 2 Tbsp(s) virgin coconut oil
- 2 cup(s) organic beet greens, chopped

Preparation

1. Heat a medium skillet over medium high heat and add half of the oil.
2. When hot, add the shrimp.
3. Cook until shrimp are pink and cooked through. Add the lemon juice and zest.
4. Remove from pan and add the remaining oil and the garlic.
5. Cook for 1 minute, add the greens and stir.
6. Continue cooking until greens are wilted and serve with the shrimp.

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