



Keto Avocado Shrimp Boats with Smoked Paprika

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

Nutrition Information Per Serving

389.3 calories, 11.65 g carbohydrate, 7.7 g fiber, 3.95 g NET carbs, 25.14 g protein, 28.86 g fat

Ingredients

- 2 Tbsp(s) Primal Kitchen Mayonnaise
- 8 ounce(s) wild shrimp, cooked and chopped
- 1 medium avocado
- 1 Tbsp chopped onion
- 1 stalk organic celery, sliced
- 1 tsp smoked paprika
- 1/4 tsp(s) sea salt
- 1 tsp lemon juice
- 1 tsp horseradish

Preparation

1. In a medium bowl, combine the mayonnaise, horseradish, celery, onion, smoked paprika and lemon juice.
2. Add the shrimp to the mayo mixture and stir to combine.
3. Halve and pit the avocado, scoop shrimp mixture into the avocado wells and serve.

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