



Jumbo Shrimp & Homemade Cocktail Sauce

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

274.7 calories, 9.09 g carbohydrate, 0.26 g fiber, 8.83 g NET carbs, 46.2 g protein, 3.98 g fat

Ingredients

- 6 Tbsp(s) Muir Glen Organic Tomato Ketchup
- 2 Tbsp(s) prepared horeseradish
- 2 Tbsp(s) fresh lemon juice
- 2 pound(s) wild extra large shrimp, frozen

Preparation

1. Fill a large pot with filtered water and heat over high heat. Once boiling, add shrimp and cook 4-5 minutes or until opaque throughout. NOTE: You may need to work in batches boiling the shrimp, depending on the size of your pot.
2. Rinse shrimp under a colander and let cool.
3. Peel shrimp, leaving the tails on.
4. Make the sauce. Add the ketchup to a medium bowl, mix in the horseradish and lemon juice, whisking to incorporate.
5. Place shrimp on serving platter, pour cocktail sauce into serving dishes and serve.

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