Shrimp Taco Lettuce Wraps with Peaches (AIP)

Active Time: 20 minutes | **Total Time:** 45 minutes | **Serves:** 4

Nutrition Information Per Serving

255.5 calories, 11.67 g carbohydrate, 4.42 g fiber, 7.25 g NET carbs, 37.23 g protein, 6.74 g fat

Ingredients

- 1 1/2 pound(s) wild-caught shrimp, peeled and deveined
- 1 head butterhead lettuce, leaves separated
- 1 Tbsp coconut oil
- 1 medium organic peach, cubed
- 1/4 cup(s) cilantro, chopped
- 3 large(s) green onions, chopped
- 1 Tbsp lemon juice
- 1/4 tsp(s) sea salt
- 1/2 tsp(s) ground ginger

Preparation

1. Marinate the shrimp. In a large bowl, add lime juice, salt and ground ginger. Stir to combine, add shrimp and toss to coat. Refrigerate for 20 minutes.
2. Add coconut oil to a wide pan on medium heat. Add shrimp and sauté for about 3 minutes on each side, or until shrimp turns pink and tails curl.
3. Toss shrimp with cubed peach.
4. Serve shrimp in butterhead lettuce cups topped with cilantro and green onions.

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