



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
- 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. Bring a medium pot of filtered water to a boil.
2. Add the shrimp and cook until pink and tails curl, about 2-3 minutes.
3. Drain, rinse and peel the shrimp. Then chop and refrigerate to cool.
4. Meanwhile, in a medium bowl, combine the mayonnaise, horseradish, celery, onion, smoked paprika and lemon juice.
5. Add the shrimp to the mayo mixture and stir to combine.
6. Halve and pit the avocado, scoop shrimp mixture into the avocado wells and serve.

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