Crunchy Chili Lime Shrimp

INGREDIENTS:

- 2 pounds uncooked shrimp (26-30 per pound), peeled and deveined
- 4 garlic cloves, minced
- 1 teaspoon paprika
- 1 teaspoon ground ancho Chile pepper
- 1 teaspoon ground cumin
- 1/2 teaspoon sea salt
- 1/4 teaspoon fresh ground pepper
- 1 medium lime
- 1 cup crushed tortilla chips
- 1/4 cup chopped fresh cilantro
- 1/4 cup olive oil
- 1 cup cherry tomatoes, halved
- 1 medium ripe avocado, peeled and cubed
- Optional: Additional lime wedges and cilantro



NUTRITION PER SERVING:

- 230 calories
- 13g fat
- 2g sat fat
- 138mg cholesterol
- 315mg sodium
- 10mg carbs
- 1g sugar
- 2g fiber
- 20g protein

DIRECTIONS:

- Preheat the oven to 425. Place the first 7 ingredients in a greased 15x10x1-in. pan.
- Finely grate zest from the lime. Cut lime crosswise in half; squeeze the juice. Add zest and juice to the shrimp mixture; toss to coat.
- In a small bowl, combine crushed chips, cilantro, and oil; sprinkle over shrimp mixture.
- Bake until shrimp turn pink, 12-15 minutes. Top with tomatoes and avocado.
- If desired, serve with additional lime wedges and cilantro.

Makes 8 Servings

Reference: https://TasteOfHome.com