



## Shrimp with Apple-Chipotle Salsa

Makes: 4 servings

Prep time: 20 minutes

Cook time: 8 minutes

### Ingredients

#### Salsa:

1/2 cup diced apple

1/4 cup diced red onion

1/4 cup diced red bell pepper

2 tablespoons minced fresh cilantro

2 tablespoons apple juice

2 tablespoons red wine vinegar

Pinch of chipotle pepper powder

#### Spice Mix:

6 tablespoons paprika

2 tablespoons black pepper

2 tablespoons salt

1 tablespoon chili powder

2 teaspoons brown sugar

Pinch of cayenne

28-32 medium shrimp, peeled, deveined, and butterflied

1 tablespoon olive oil

1. Combine salsa ingredients in a medium bowl; mix well and refrigerate for at least 1 hour.
2. Combine spice mix ingredients in a small bowl.
3. Lightly dust shrimp with spice mix. Brush grill rack with olive oil and cook shrimp over medium-hot coals until pink, about 1 minute per side.
4. Serve shrimp with salsa.

**Nutrition facts per serving:** 155 calories, 18g protein, 9g carbohydrate, 5g fat (1g saturated), 2g fiber

