



Bacon Wrapped Shrimp



Ingredients



Adapted from *thecookierookie.com*

- 1 lb shrimp about 20 cleaned, peeled, and deveined
- 7 thick pieces of bacon cut into thirds
- 4 tablespoons salted butter melted
- 1/4 cup brown sugar
- 1/2 tablespoon chipotle powder more if desired



Directions



Yield: 20 pieces

Serving size: 2 pieces

- Line a baking sheet with foil. Preheat oven to 400F.
- Wrap each piece of shrimp with 1/3 slice of bacon and secure with a toothpick. Place on the baking sheet.
- Mix together the melted butter, brown sugar, and chipotle powder.
- Brush each shrimp liberally with the butter mixture, using about 2/3 of it. Save the leftover butter mixture and set aside.
- Bake for 15 minutes. Take the shrimp out of the oven and switch to broil.
- Brush each shrimp one more time with the remaining butter mixture (stir before brushing).
- Broil for 1-2 minutes or until bubbly.
- Serve and enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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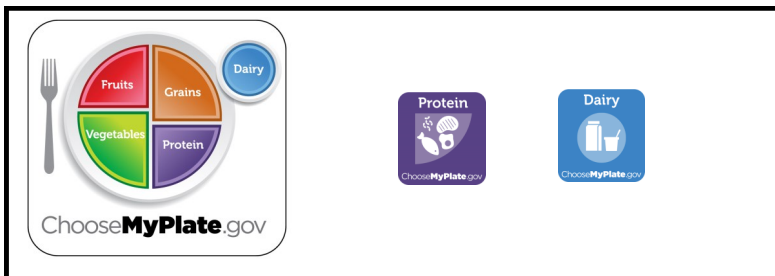
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Fast Facts



Featured Food Groups



Cooking Tips



Nutrition Facts	
10 servings per container	
Serving size	2 Bites (2g)
Amount Per Serving	
Calories	170
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 135mg	45%
Sodium 500mg	22%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 11g	22%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

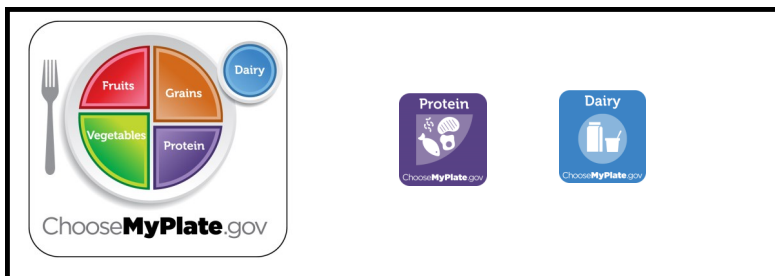
Second Harvest is an equal opportunity provider.



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