



Bacon-Bundled BBQ Shrimp



1/4th of recipe (4 shrimp): 154 calories, 5.5g total fat (2g sat. fat), 612mg sodium, 6.5g carbs, <0.5g fiber, 5g sugars, 16.5g protein

Prep: 15 minutes **Cook:** 15 minutes



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Ingredients

1/3 cup canned tomato sauce
3 tbsp. ketchup
1 tbsp. apple cider vinegar
1 tbsp. brown sugar (not packed)
1/2 tsp. garlic powder
8 slices center-cut bacon or turkey bacon, halved widthwise
16 raw large (not jumbo) shrimp, peeled, tails removed, deveined

Directions

Preheat oven to 425 degrees. Spray a baking sheet with nonstick spray.

In a medium bowl, thoroughly mix tomato sauce, ketchup, vinegar, sugar, and garlic powder.

Coat each half-slice of bacon in sauce mixture, wrap it around a shrimp, and place on the baking sheet, seam side down.

Bake until shrimp are cooked through, 10 to 15 minutes. So good!

MAKES 4 SERVINGS

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