

# BUFFALO SHRIMP LETTUCE WRAPS

## INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 1 lb peeled and deveined large shrimp - chopped
- 2 garlic cloves - minced
- 1/3 cup hot sauce
- 1 head romaine or butter lettuce - leaves separated, for serving (12 leaves)
- 1/4 cup red onion - finely chopped
- 1 rib celery - sliced thin
- 1/2 cup Walden Farms ranch dressing
- Chopped chives - optional garnish



## PREPARATION

1. Take a large skillet and place over medium heat to heat oil.
2. Add shrimp and garlic. Cook, flipping halfway, until pink and opaque on both sides, for about 2 minutes per side.
3. Turn off heat and add the hot sauce, tossing to coat.
4. Assemble wraps: Add about 1/4 cup of shrimp to the center of a romaine leaf and then top with dressing, red onion, celery and chives.
5. Serve and enjoy!

