

Shrimp Taco Lettuce Wraps



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These shrimp taco lettuce wraps are a great low-carb, gluten-free alternative to traditional shrimp tacos. They're quick and easy to make when you're in a pinch, too!

Prep Time

8 mins

Cook Time

6 mins

Total Time

14 mins

Course: Appetizer, Main Course, Side Dish Cuisine: Mexican

Keyword: Gluten Free, lettuce wrap, Seafood, shrimp lettuce wrap, shrimp taco Servings: 2

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Ingredients

- 8 ounces (½ pound) shrimp, deveined, thawed, and peeled
- 1 tablespoon avocado oil
- ½ tablespoon chili powder
- salt, to taste
- 1 medium lime, juiced, divided
- 3 medium tomatoes, diced
- ¼ medium red onion, diced
- 1 teaspoon red chili pepper flakes, divided
- 2 tablespoon cilantro, chopped, divided
- 1 medium avocado
- 6 large romaine lettuce leaves*

Instructions

1. **Prepare the shrimp.** Preheat oven to broil. Line a baking sheet with aluminum foil.

Dry shrimp thoroughly with a paper towel. In a large bowl, mix shrimp, avocado oil, chili powder, and salt. Lay the shrimp in a single layer on the baking sheet.
2. **Broil the shrimp.** Broil for 3 minutes. Take out of the oven, flip them over, and broil for another 3 minutes or until the shrimp is fully cooked. Remove from oven. Sprinkle ¼ of the lime juice over the shrimp.
3. **Make the pico de gallo.** In a medium bowl, mix together diced tomatoes, red onion, ¼ of the lime juice, ½ tablespoon cilantro, and ½ teaspoon red chili flakes. Mix together and season with salt to taste.
4. **Make the guacamole.** In a small bowl, mash the avocado. Add ½ of the lime juice, ½ teaspoon red chili flakes, and 1 tablespoon cilantro. Mix together. Season with salt to taste.
5. **Assemble and serve.** Lay out your lettuce leaves. Layer the guacamole, pico de gallo, and shrimp on top. Garnish with remaining cilantro.

Notes

*Use two lettuce leaves per taco if you want to make sure the pico de gallo doesn't spill out or get soggy.

