



**HEALTHY**

**FAST**

**“FRESH<sup>FROM</sup>FLORIDA”**

**CHALLENGE**

## Florida Citrus Shrimp Lettuce Wrap

*By Rochelle Vincent*

- 1 orange, juiced
- 2 tablespoons low sodium soy sauce
- ½ teaspoon sesame oil
- 2 cloves garlic, grated
- ½ tablespoon ginger, grated
- 1 tangerine, diced
- 1 teaspoon lime juice
- ½ pound precooked shrimp
- ¼ cup green onion
- ½ cup cucumber
- ¼ cup carrot
- 1 Fresno chili
- 1 tablespoon basil, cut in small strips
- 1 head bib lettuce

In a medium bowl, whisk together first 5 ingredients and set aside.

Finely dice all but 4 shrimp, green onion, cucumber, carrot and Fresno chili. Add diced ingredients and basil to liquid mixture and stir.

Spoon mixture onto lettuce leaves and top with whole shrimp as garnish.

