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MEXICAN-STYLE SHRIMP PIZZA

Advanced Lifestyle

Ingredients

- 2 8-inch flour tortillas
- 1 TSP olive oil
- nonstick cooking spray
- 1 cup think bite-size strips red and/or yellow sweet pepper
- 1/3 cup thinly sliced green onion
- ½ of a medium fresh jalapeño pepper, seeded and thinly sliced (optional)*
- 1 TBS water
- 2-3 TBS purchased green salsa
- 4 oz. peeled and de-veined cooked medium shrimp
- 1/3 cup shredded Monterey Jack cheese
- 1 TBS snipped fresh cilantro

Instructions

1. Preheat oven to 400°.
2. Brush both sides of each tortilla with oil; place on an ungreased baking sheet. Bake about 10 minutes or until crisp, turning once.
3. Meanwhile, coat an unheated medium nonstick skillet with spray. Preheat over medium. Add sweet pepper, green onion, and jalapeño pepper, if desired. Cook about 5 minutes or until crisp-tender, stirring often. Add water. Cover and cook for 2 minutes more.
4. Spread each tortilla with about 1 TBS salsa. Top with cooked vegetable mixture and shrimp. Sprinkle with cheese. Bake about 3 minutes or until cheese is melted and shrimp is heated through. Sprinkle with cilantro. Serve warm.

Portion-Per-Serving Information (Serves 2):

1 serving = 1 P, 1 V, 1 G

*Note: Hot peppers contain oils that can burn your skin and eyes, so when handling a hot pepper, wear plastic or rubber gloves. If your bare hands do touch the peppers or the seeds, wash your hands and nails well with soap and warm water.