



Bacon Wrapped Shrimp



Gluten Free



Dairy Free



Low Fod Map

READY IN



24 min.

SERVINGS



2

CALORIES



544 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients



10 slices bacon



20 large shrimp deveined peeled

Equipment



toothpicks

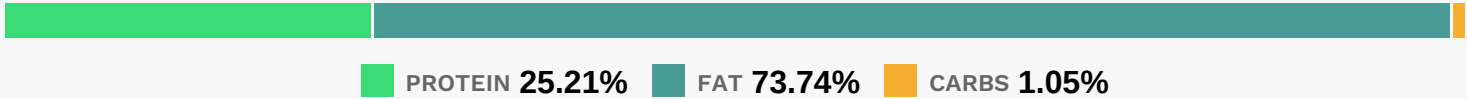


grill

Directions

- ☐
- Preheat grill for medium heat.
- ☐
- Wrap shrimp in bacon, and secure with toothpicks.
- ☐
- Lightly oil grate, and arrange shrimp on grill. Cook for 3 to 4 minutes, turning once. The shrimp will be done when the bacon is fully cooked.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:10.134347990803%

Nutrients (% of daily need)

Calories: 543.7kcal (27.18%), Fat: 44.17g (67.95%), Saturated Fat: 14.73g (92.04%), Carbohydrates: 1.41g (0.47%), Net Carbohydrates: 1.41g (0.51%), Sugar: 0g (0%), Cholesterol: 233.6mg (77.87%), Sodium: 847.2mg (36.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 33.98g (67.96%), Phosphorus: 372.4mg (37.24%), Selenium: 22.1µg (31.59%), Vitamin B3: 4.42mg (22.12%), Copper: 0.44mg (21.86%), Vitamin B1: 0.3mg (20.24%), Zinc: 2.64mg (17.59%), Vitamin B6: 0.29mg (14.63%), Potassium: 481.8mg (13.77%), Magnesium: 48.2mg (12.05%), Vitamin B12: 0.55µg (9.17%), Calcium: 69.5mg (6.95%), Vitamin B5: 0.61mg (6.11%), Iron: 0.97mg (5.39%), Vitamin B2: 0.09mg (5.24%), Vitamin E: 0.47mg (3.15%), Vitamin D: 0.44µg (2.93%), Manganese: 0.05mg (2.25%)