

Cilantro Lime Shrimp Nachos

READY IN



45 min.

SERVINGS



4

Directions

- ☐ Place a small spoonful of the avocado and tomatillo salsa on top each tortilla followed by one shrimp per tortilla chip.
- ☐ Sprinkle the green onions over the tortillas followed by the cheese.
- ☐ Bake in a preheated 350F oven until the cheese melts, about 5-7 minutes.
- ☐ Serve immediately garnished with cilantro along with the remaining avocado and tomatillo salsa for dipping.
- ☐ Note: If you cannot get fresh tomatillos for the avocado and roasted tomatillo salsa you can use store bought salsa verde and simmer it a bit to reduce the water content and then mix in some mashed avocado.

Nutrition Facts



PROTEIN 0%

FAT 0%

CARBS 0%

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)