



El Dorado Shrimp

 Gluten Free

READY IN



30 min.

SERVINGS



4

CALORIES



569 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 10 slices bacon smoked to taste
- 4 ounces chihuahua cheese sliced into strips
- 1 cup coffee-flavored liqueur kahlua® (such as)
- 10 large shrimp deveined peeled to taste

Equipment

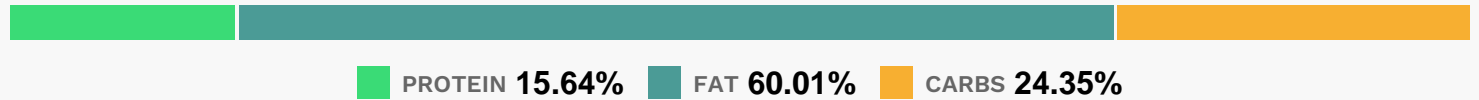
- baking sheet
- sauce pan
- oven

broiler

Directions

- Bring coffee-flavored liqueur to a simmer in a small saucepan over medium heat. Simmer until liqueur is reduced by half, 5 to 10 minutes.
- Set oven rack in the middle of the oven and preheat the oven's broiler.
- Place a slice of Chihuahua cheese on the back of each shrimp and wrap shrimp and cheese with 1 bacon strip; set on a baking sheet. Repeat for remaining shrimp.
- Broil on the middle rack in the preheated broiler until bacon cooks and cheese melts, about 5 minutes.
- Transfer cooked shrimp to a plate and drizzle with liqueur reduction.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:0.19, Inflammation Score:-4, Nutrition Score:7.7208695929983%

Nutrients (% of daily need)

Calories: 568.64kcal (28.43%), Fat: 31.77g (48.88%), Saturated Fat: 12.84g (80.25%), Carbohydrates: 29.01g (9.67%), Net Carbohydrates: 29.01g (10.55%), Sugar: 27.71g (30.78%), Cholesterol: 104.9mg (34.97%), Sodium: 583.98mg (25.39%), Alcohol: 12.8g (100%), Alcohol %: 9.7% (100%), Protein: 18.63g (37.26%), Selenium: 19.08µg (27.25%), Phosphorus: 262.54mg (26.25%), Calcium: 219.18mg (21.92%), Zinc: 2.02mg (13.5%), Vitamin B3: 2.23mg (11.13%), Vitamin B1: 0.16mg (10.67%), Vitamin B2: 0.17mg (9.97%), Vitamin B12: 0.58µg (9.59%), Vitamin B6: 0.17mg (8.29%), Copper: 0.13mg (6.51%), Vitamin A: 304.41IU (6.09%), Magnesium: 23mg (5.75%), Potassium: 196.73mg (5.62%), Vitamin B5: 0.42mg (4.22%), Vitamin E: 0.45mg (2.99%), Vitamin D: 0.39µg (2.6%), Iron: 0.4mg (2.23%), Folate: 5.95µg (1.49%)