



Marinated Shrimp With Olives



Gluten Free



Dairy Free

READY IN



23 min.

SERVINGS



20

CALORIES



82 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 cup capers undrained
- ☐ 1.5 teaspoons celery salt
- ☐ 0.5 cup kalamata olives pitted rinsed drained
- ☐ 2 pounds shrimp raw unpeeled
- ☐ 1 medium size onion white red separated sliced
- ☐ 0.5 salt
- ☐ 0.5 cup sugar
- ☐ 1 cup vegetable oil

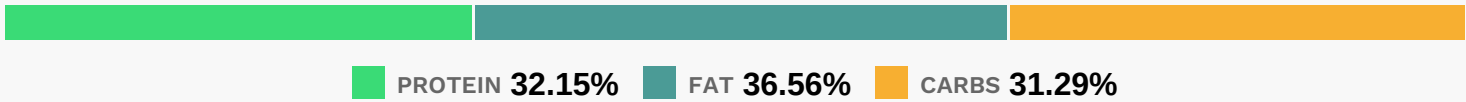
☐ 1.5 cups vinegar white

Equipment

Directions

- ☐ Bring 6 cups salted water to a boil; add shrimp, and cook 3 minutes or just until shrimp turn pink.
- ☐ Drain and rinse with cold water. Peel shrimp, leaving tails on. Devein, if desired.
- ☐ Combine vinegar and next 5 ingredients in a shallow dish; add shrimp alternately with onion and olives. Cover and chill 6 to 24 hours, turning often.
- ☐ Drain shrimp mixture, discarding liquid, before serving.

Nutrition Facts



Properties

Glycemic Index:7.35, Glycemic Load:3.61, Inflammation Score:-2, Nutrition Score:3.7417391279469%

Flavonoids

Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg Kaempferol: 2.91mg, Kaempferol: 2.91mg, Kaempferol: 2.91mg, Kaempferol: 2.91mg Quercetin: 4.89mg, Quercetin: 4.89mg, Quercetin: 4.89mg, Quercetin: 4.89mg

Nutrients (% of daily need)

Calories: 81.77kcal (4.09%), Fat: 3.19g (4.92%), Saturated Fat: 0.46g (2.88%), Carbohydrates: 6.15g (2.05%), Net Carbohydrates: 5.88g (2.14%), Sugar: 5.26g (5.84%), Cholesterol: 57.15mg (19.05%), Sodium: 545.02mg (23.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.32g (12.64%), Selenium: 13.64µg (19.48%), Phosphorus: 113.39mg (11.34%), Vitamin B12: 0.5µg (8.39%), Vitamin E: 0.93mg (6.17%), Copper: 0.1mg (4.93%), Vitamin K: 4.75µg (4.53%), Vitamin B3: 0.84mg (4.18%), Vitamin B6: 0.08mg (4.06%), Zinc: 0.46mg (3.07%), Calcium: 29.69mg (2.97%), Magnesium: 11.82mg (2.95%), Folate: 10.27µg (2.57%), Vitamin A: 98.04IU (1.96%), Potassium: 62.1mg (1.77%), Manganese: 0.03mg (1.66%), Vitamin B5: 0.15mg (1.49%), Fiber: 0.27g (1.1%)