



Prosciutto-Wrapped Shrimp with Smoked Paprika

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



60 min.

SERVINGS



35

CALORIES



35 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1.5 teaspoons pepper black freshly ground
- 1 tablespoon olive oil
- 6 ounces pancetta very thinly sliced
- 1 pound shrimp deveined peeled (35 to 40 large shrimp)
- 2 teaspoons paprika smoked

Equipment

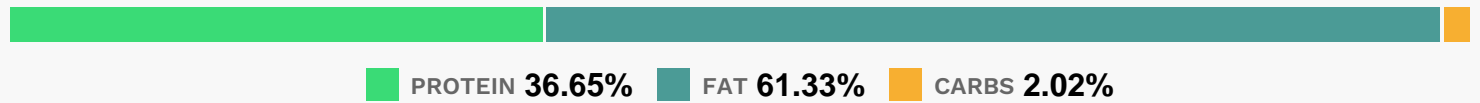
- bowl

- baking sheet
- broiler
- skewers

Directions

- Place the skewers in water and let them soak for at least 30 minutes.
- Heat the broiler to high and arrange a rack at the top (about 3 inches from the heat source).
- Combine the oil, paprika, and pepper in a medium bowl.
- Add the shrimp and toss until evenly coated. Starting at the thicker (head) end, skewer each shrimp through its center until the skewer emerges at the thinner (tail) end. Tearing the prosciutto as needed, wrap each shrimp in a piece large enough to just cover its surface.
- Place on a baking sheet. Broil until the shrimp are opaque and the prosciutto is crisp, about 3 to 4 minutes.

Nutrition Facts



Properties

Glycemic Index:1.34, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.91304347518346%

Nutrients (% of daily need)

Calories: 35.36kcal (1.77%), Fat: 2.41g (3.71%), Saturated Fat: 0.72g (4.49%), Carbohydrates: 0.18g (0.06%), Net Carbohydrates: 0.12g (0.04%), Sugar: 0.01g (0.01%), Cholesterol: 24.07mg (8.02%), Sodium: 47.7mg (2.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.24g (6.49%), Phosphorus: 35.23mg (3.52%), Copper: 0.05mg (2.73%), Zinc: 0.24mg (1.58%), Selenium: 0.99µg (1.41%), Magnesium: 5.47mg (1.37%), Potassium: 47.59mg (1.36%), Vitamin A: 58.56IU (1.17%), Vitamin B3: 0.21mg (1.04%)