

STARTER & SNACK

Roasted Shrimp Cocktail

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	25 min	10 min	8	\$2.54	146 kcal



You can never have too many hor d'oeuvre recipes, so give Roasted Shrimp Cocktail a try. One serving contains 146 calories, 23g of protein, and 2g of fat. For \$2.54 per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. This recipe serves 8. This recipe from Foodnetw...

Ingredients

- ☐ ½ teaspoon freshly ground black pepper
- ☐ 3 tablespoons prepared horseradish
- ☐ ½ cup ketchup
- ☐ 2 teaspoons freshly squeezed lemon juice
- ☐ 2 pounds (12 to 15-count) shrimp
- ☐ ½ cup chili sauce (recommended: Heinz)
- ☐ ¼ teaspoon hot sauce (recommended: Tabasco)
- ☐ ½ teaspoon kosher salt
- ☐ 1 tablespoon good olive oil
- ☐ ½ teaspoon Worcestershire sauce

EQUIPMENT Frying pan, Oven

Method

- 1 Watch how to make this recipe.
- 2 Preheat the oven to 400 degrees F.
- 3 Peel and devein the shrimp, leaving the tails on.
- 4 Place them on a sheet pan with the olive oil, salt, and pepper and spread them in 1 layer. Roast for 8 to 10 minutes, just until pink and firm and cooked through. Set aside to cool.
- 5 For the sauce, combine the chili sauce, ketchup, horseradish, lemon juice, Worcestershire sauce, and hot sauce.
- 6 Serve as a dip with the shrimp.

Nutrition per serving

146

KCAL

23 g

PROTEIN

2 g

FAT

8 g

CARBS

Saturated Fat

0.4 g · 2% of daily needs

Fibre

0.7 g · 3% of daily needs

Sugar

6 g · 7% of daily needs

Sodium

677 mg · 29% of daily needs

Cholesterol

183 mg · 61% of daily needs

Vitamin C

5.4 mg · 7% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/roasted-shrimp-cocktail-142022