Snack

Chilled Shrimp Bites on Cucumber Rounds

Steamed shrimp soak up a bright lemon, garlic, and fresh dill marinade, then perch on crisp cucumber rounds as a cool, make-ahead appetizer.

1525 min	50	1 g	0 g
time	calories	carbs	sugars



Gluten free | Dairy free | Nut free

Ingredients, 8 servings

- [ ] 1 lbs medium shrimp (peeled and deveined)
- [ ] 1 med lemon (juiced)
- [ ] 2 clove garlic (crushed and minced to a paste)
- [ ] 2 tbsp extra virgin olive oil
- [ ] 1/2 cup fresh dill (chopped, additional for garnish)
- [ ] 1/4 tsp fine sea salt
- [ ] 1/8 tsp freshly ground black pepper
- [ ] 1 small cucumber(s)

Method

- [ ] 1 Steam the shrimp in a large pot fitted with a steamer basket until just pink, 5-6 minutes.
- [ ] 2 Whisk the lemon juice, garlic, Extra Virgin Olive Oil, chopped fresh dill, fine sea salt, and freshly ground black pepper together in a bowl.
- [ ] 3 Add the shrimp to the marinade, stir to coat, cover, and refrigerate for at least 1 hour and up to 24 hours.
- [ ] 4 Scrub the cucumber well, then run a fork up and down the outside to create a decorative ridged edge.
- [ ] 5 Slice the cucumber into 24 rounds.
- [ ] 6 Set one shrimp on each cucumber round and garnish with a sprig of fresh dill.
- [ ] 7 Cover and refrigerate until serving time.

Nutrition Facts

Per serving

Calories	50
Total fat	1.5 g
Saturated fat	0 g
Sodium	340 mg
Total carbs	1 g
Fiber	0 g
Total sugars	0 g
Protein	8 g

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