



GRILLED SHRIMP LETTUCE WRAPS WITH SWEET CHILI SAUCE, MANGO, AND TOASTED COCONUT

Here is the perfect summer recipe. I like to assemble it right before it's time to serve. Just place the shrimp on a large platter with the lettuce leaves, a bowl of mango, and a side of toasted coconut. Let your guests make their own lettuce wraps and enjoy!

INGREDIENTS :	DIRECTIONS :
1 pound large shrimp, peeled and deveined 1 tablespoon liquid coconut oil 1 teaspoon sea salt ½ cup Thai sweet chili sauce, plus more for serving Zest and juice of 2 limes 1 cup unsweetened flaked coconut 2 mangoes, peeled, pitted, and cut into small dice ¼ cup chopped fresh chives ½ cup chopped fresh cilantro leaves 1 head butter lettuce, leaves separated	<p>Preheat the oven to 350°F. Place the shrimp in a large bowl and toss with the oil and salt. Add the sweet chili sauce and half of the lime zest and set aside to marinate at room temperature for 10 minutes.</p> <p>Place the coconut on a baking sheet and toast for 8 to 10 minutes, until lightly colored, keeping a close watch on it, as it can burn quickly. Remove from the oven and transfer to a plate to cool.</p> <p>Heat a grill or grill pan to medium-high. Add the shrimp in one layer and cook until nicely browned on the bottom, about 3 minutes. Using tongs, flip the shrimp and cook until browned all over and cooked through, about another 3 minutes. Transfer the shrimp to a serving bowl.</p> <p>Place the mango in a small bowl and add the remaining lime zest, the lime juice, chives, and cilantro.</p> <p>Put the lettuce leaves onto a platter. Pour some sweet chili sauce into a small dipping bowl. Set out bowls with the mango and the toasted coconut, and invite your guests to assemble their wraps self-serve-style.</p>

PREP TIME	COOK TIME	SERVES	SMARTPOINTS	CALORIES
15 MINUTES	10 MINUTES	8	6 PER SERVING	201 PER SERVING