Chili-Lime Shrimp Lettuce Cups with Mango & Cucumber

Cool, crisp lettuce cups filled with cooked shrimp, sweet mango, cucumber and a punchy lime-sesame dressing.



YIELD	PREP	COOK
1 snack serving (3 cups)	10 minutes	0 minutes

INGREDIENTS

- 5 ounces cooked, peeled shrimp, patted dry and chopped
- 1/3 cup finely diced cucumber
- 1/4 cup finely diced ripe mango
- 1 tablespoon chopped cilantro
- 1 teaspoon fresh lime juice
- 1 teaspoon low-sodium soy sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon sesame seeds
- 1/8 teaspoon crushed red pepper flakes
- Pinch kosher salt
- 3 large butter lettuce leaves

DIRECTIONS

1. Pat shrimp dry and chop into bite-size pieces.
2. In a small bowl, whisk lime juice, soy sauce, sesame oil and red pepper flakes.
3. Fold shrimp, cucumber, mango, cilantro and sesame seeds into the dressing. Taste and add a small pinch of salt if needed.
4. Spoon the filling into the butter lettuce leaves and serve right away.

JANE’S NOTE

The shrimp provides the protein here; cucumber and mango add cool crunch and a little sweetness. Keep the filling chilled until you are ready to assemble.

MAKE-AHEAD & STORAGE

For best texture, store the shrimp mixture and lettuce separately in covered containers in the refrigerator for up to 1 day. Fill the lettuce just before eating. Do not leave the shrimp mixture at room temperature for more than 2 hours.