

Shrimp Wrapped in Bacon

This is a great for appetizer, it is simple and have a great presentation...your guests will love it! I do not add salt in the shrimp since the bacon is usually salty. It is a great combination of flavors.

Ingredients:

16 medium to large size shrimps, cleaned.

2 tablespoon green onion finely chopped

$\frac{1}{4}$ teaspoon paprika

8 bacon strips cut in half



Preparation:

In a bowl combine all the ingredients except for the bacon. Wrap shrimp with the bacon and use a toothpick to secure. Heat a fry pan and gently add the shrimps. Let it brown one side then gently flip to the other side until both sides are brown. Serve it hot or warm.



Did you know that bacon bits can be made from soy? Bacon bits can be made from small pieces of bacon or from textures vegetable protein (also known as soy meat) with artificial flavor to mimic bacon.

***Thank you for stopping by Simple Recipes and have
a great week!***