



**Shrimp Salad Wraps**

Prep Time: 5 Mins Cook Time: 20 Min

**Ingredients**

- 1 lb. shrimp, peeled and deveined
- Kosher Salt
- Freshly ground pepper
- 1 tbsp. extra-virgin olive oil
- 1 stalk celery, finely chopped
- 1/4 red onion, finely chopped
- 2 tbsp. freshly chopped dill
- toasted bread or butterhead or romaine lettuce for serving

For the dressing you will need

- 1/2 c. mayonnaise
- juice and zest of 1 lime
- 1 tsp. deijon mustard

**Directions**

- Preheat oven to 400 °F. On a large baking sheet, toss shrimp with oil and season with salt and pepper.
- Bake until shrimp are completely opaque, 5 to 7 minutes.
- In a large bowl, whisk together



[Things to do this month!](#)

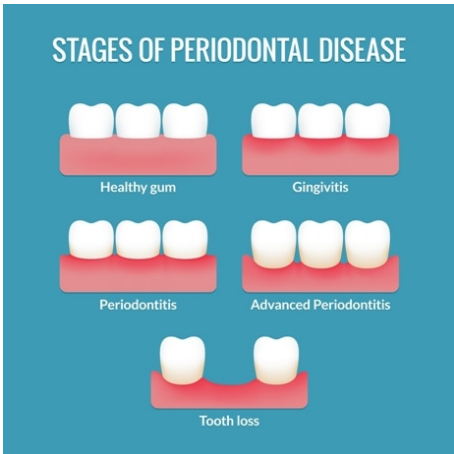
- Sunday Family Fundays at Beacon Park
- Taco Showdown July 21
- Birmingham Summer concert series
- Mo-Pop Festival July 27-28





mayonnaise, lemon juice and zest, and dijon and season with salt and pepper. Add cooked shrimp, red onion, celery, and dill to bowl and toss until combined.

- Serve on bread or over lettuce.



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