DILL SHRIMP DIP

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium Serves: 10 (Serving= ¼ cup)

Nutrition (per serving)

Calories: 111 Total Fat: 6 g Saturated Fat: 2 g Sodium: 201 mg Total Carbohydrate: 4 g Dietary Fiber: 0 g Protein: 11 g



Ingredients

- 50 medium-large de-veined cooked shrimp
- ½ cup light sour cream
- ½ cup light mayonnaise
- ¼ cup slivered almonds, roughly chopped
- ¼ cup green onion, finely chopped

Directions

- 1. Take tails off shrimp and finely chop into pieces.
- 2. Place shrimp and rest of ingredients into medium bowl and mix well.
- 3. Chill before serving. Serve with whole grain or gluten free crackers.

- ¼ cup red bell pepper, finely diced
- 1 teaspoon garlic, minced
- ½ Tablespoon dried dill weed
- Juice of 1 lemon

