



### ***Bacon-Bundled BBQ Shrimp***

PER SERVING (1/4th of recipe, 4 pieces): 154 calories, 5.5g fat, 612mg sodium, 6.5g carbs, <0.5g fiber, 5g sugars, 16.5g protein -- **PointsPlus®** value 4\*

**Prep:** 15 minutes

**Cook:** 15 minutes



#### ***Ingredients:***

1/3 cup canned tomato sauce  
3 tbsp. ketchup  
1 tbsp. apple cider vinegar  
1 tbsp. brown sugar (not packed)  
1/2 tsp. garlic powder  
8 slices turkey bacon or center-cut bacon, halved widthwise  
16 large (not jumbo) raw shrimp, peeled, deveined, tails removed

#### ***Directions:***

Preheat oven to 425 degrees.

To make the BBQ sauce, combine tomato sauce, ketchup, vinegar, sugar, and garlic powder in a small bowl. Mix well and set aside.

Lightly spray a baking sheet with nonstick spray. Take a half-slice of bacon and coat it in the BBQ sauce. Wrap the sauce-covered bacon around a shrimp and place it on the baking sheet with the end of the bacon down.

Repeat with the rest of the bacon and shrimp.

Bake in the oven until the shrimp are cooked through, 10 - 15 minutes. So good!

**MAKES 4 SERVINGS**



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