



Weight Loss Done Right!

CAULIFLOWER BREADED SHRIMP

Ingredients:

- 1 ½ cup finely grated cauliflower
- 1 Pkg of Diet Right Ranch Crisps, crushed
- 14 Large shrimp; peeled and deveined
- 4 tbsp Walden Farms Honey Dijon Salad Dressing
- 1 tbsp vegetable oil

Directions:

1. Heat oven to 350 degrees. Cover baking sheet with parchment paper.
2. In a bowl, mix cauliflower with crushed Ranch Crisps.
3. Coat shrimp with Walden Farms Honey Dijon Salad Dressing; toss into cauliflower mixture.
4. In a nonstick skillet, heat oil, and cook shrimp one minute on each side.
5. Transfer shrimp to baking sheet and bake about 10 mins.