

Shrimp, Sweet Apple and Bacon Salad Wraps

by Carole Carter

From My Carolina Home

Ingredients

2 cups peeled chopped Honey Crisp apples
2 tablespoons lemon juice
4 slices applewood smoked bacon
8 ounces cooked, peeled, and deveined 51-60 count shrimp
1/4 cup mayonnaise
1/2 teaspoon sriracha sauce
4 green onions chopped
4 spinach tortillas
4 large lettuce leaves

Directions

Toss chopped apples with lemon juice and place into a bowl. Remove any shell or tail shell from shrimp, and blot dry. Add shrimp to apples and toss. Cook bacon until crisp, drain and crumble. Add to shrimp/apple mixture. Combine mayonnaise and sriracha sauce, and mix well. Add dressing and green onions to apple/shrimp mixture, mix well. Divide salad between 4 large spinach tortillas, add lettuce and roll up. Cut in half on an angle. Makes 8.



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