

## **SPICY SHRIMP WITH PAPAYA-LIME SALSA**

**SOURCE:** Weight Watchers New Complete Cookbook

### **INGREDIENTS:**

1 1/2 tsp paprika  
1/2 tsp dried thyme leaves, crumbled  
1/2 tsp salt  
1/2 tsp freshly ground pepper  
1/8 - 1/4 tsp cayenne pepper  
1 1/4 lbs large shrimp, peeled/de-veined  
2 C cubed papaya  
3 scallions, sliced  
1 lime, peeled/diced  
1/2 tsp dried thyme leaves, crumbled

### **DIRECTIONS:**

Preheat grill or boiler. Spray a grill basket or the broiler rack with non-stick cooking spray. In gallon-sized sealable plastic bag, combine paprika, thyme, salt, black pepper & cayenne pepper - add the shrimp. Seal bag, squeezing out the air - shake to coat.

Meanwhile, in small bowl, combine papaya, scallions & lime - set aside.

Grill shrimp in the basket or broil them 6" from heat till pink & cooked through (about 3 minutes on each side). Serve with the salsa on the side.

Makes 4 servings

(per serving: 150 calories; 1g total fat; 0g saturated fat; 221mg cholesterol; 531mg sodium, 10g total carbohydrates; 1g dietary fiber; 25g protein, 79mg calcium - WW points per serving: 3)