

## **Shrimp Wrap with Corn Salsa**

1 pound cooked salad shrimp  
¼ cup lime juice  
2 teaspoons olive oil  
½ teaspoon garlic powder  
6-8 flour tortillas

### **Corn Salsa:**

1 medium red onion, chopped  
1 cup frozen corn kernels, thawed  
½ cucumber, peeled, seeded and chopped  
¼ cup finely chopped cilantro  
½ cup red bell pepper, chopped  
2 jalapeno chilies, finely chopped (optional)  
Salt and pepper

Marinate shrimp in lime juice, olive oil and garlic powder for 30 minutes. While shrimp is marinating, combine the corn salsa ingredients. Drain shrimp from marinade. Make wraps using ¼ cup shrimp in each tortilla. Roll up and top with salsa.

(serves 6-8)

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