



## Chorizo Shrimp Flatbread



1/4th of recipe (2 pieces): 87 calories, 2.5g total fat (1g sat fat), 382mg sodium, 7g carbs, 2g fiber, 1.5g sugars, 8.5g protein

**Green Plan [SmartPoints](#)® value 2\***

**Prep:** 10 minutes    **Cook:** 15 minutes



Tagged: [Lunch & Dinner Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

### Ingredients

3 oz. raw shrimp, peeled, tails removed, deveined, chopped  
1 oz. (about 2 1/2 tbsp.) soy chorizo (like the kind by El Burrito)  
2 wedges The Laughing Cow Light Creamy Swiss cheese  
2 tsp. grated Parmesan cheese  
1/4 tsp. garlic powder  
1 high-fiber flatbread (or medium-large tortilla) with 110 calories or less (like the kind by Flatout Light)  
2 tsp. sriracha hot chili sauce  
1 tbsp. chopped scallions

### Directions

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

Bring a skillet sprayed with nonstick spray to medium heat. Add chopped shrimp and soy chorizo. Cook, stir, and crumble until shrimp are cooked through and chorizo has browned, about 4 minutes.

In a small bowl, combine cheese wedges, Parmesan cheese, and garlic powder. Mix until uniform.

Lay flatbread on the baking sheet, and spread with cheese mixture, leaving a 1/2-inch border. Top with cooked shrimp and chorizo.

Bake until hot and lightly browned, 8 - 10 minutes.

Drizzle with sriracha, and sprinkle with scallions. Slice into 8 pieces.

**MAKES 4 SERVINGS**

[SmartPoints](#)® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.