

Low-Carb Shrimp Cocktail with Horseradish

Hands-on 10 minutes Overall 10 minutes

Nutritional values (per serving): Total carbs: 3.3 g, Fiber: 0.6 g, **Net carbs: 2.7 g**,

Protein: 11.7 g, Fat: 1 g, Calories: 71 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 8 servings)

Cocktail sauce:

1 cup [sugar-free ketchup](#) (240 g/ 8.5 oz) - *you can [make your own](#)*

2 tbsp freshly grated *or* prepared horseradish (30 g/ 1.1 oz)

1 tbsp lemon juice (15 ml)

1 tsp lemon zest

1 tsp Worcestershire sauce *or* [fish sauce](#)

Tabasco, to taste

Serve with:

450 g cooked and chilled shrimp (1 lb)

fresh lemon wedges, for serving

Instructions

1. In a small serving bowl mix together all ingredients except shrimp.
2. Arrange the cooked shrimp on a serving platter with the cocktail sauce in the middles.
3. Serve with lemon wedges. The sauce can be stored in a sealed jar in the fridge for up to a week.

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