

# Shrimp Tortilla Towers

Prep time: 20 minutes

Cook time: 20 minutes

Servings: 6

## Start by getting this:

- 3 10-inch soft tortilla shells
- 1 cup chopped parsley
- 1/2 cup chopped black olives
- 1/2 cup chopped green olives
- 1/2 cup chopped green onions
- 1/4 cup olive oil
- 1 teaspoon minced garlic
- 2 cups chopped lettuce hearts
- 1 1/2 pounds of large Shrimp, cooked with tails on

## Now, prepare!

### Step One:

Cut tortilla shells in half. Then cut 1/2 inch off of the rounded side of the half shell. Roll each half shell around an oven-proof glass or tin cup and secure with string.

### Step Two:

Bake at 300° F until the shells are firm and will hold their shape. Remove from oven and let cool. Cut string away from shells and slide shells off the cup; set aside.

### Step Three:

Combine parsley, olives, onions, olive oil and garlic; mix well and chill.

### Step Four:

Place shells on individual serving plates and fill halfway with lettuce. Finish filling the shells with the parsley mixture.

### Step Five:

Arrange the cooked shrimp on the edge of the shells and serve with your favorite dressing.