 **Buffalo Blue Cheese Shrimp**

*Serves 8*

**Ingredients**

2 pounds extra-large shrimp, peeled and deveined

2 tsp olive oil

2 tbsp buffalo sauce

2 tbsp Blue Cheese Yogurt Dressing or plain greek yogurt + 2 tbsp blue cheese crumbles

Salt and pepper

**Directions**

1. Remove tails from shrimp. Lightly season with salt and pepper.
2. Add olive oil, buffalo sauce, and blue cheese dressing to a pan. Heat on medium and bring to a simmer, about 5 minutes.
3. Cook shrimp in a separate non-stick skillet on medium heat until cooked through (turn opaque and pink).
4. Add sauce to shrimp and toss to coat.
5. Enjoy with some celery sticks on the side!

**Nutrition**

*137 cals, 0g C, 24g P, 4g F*