

Shrimp and Avocado Salad



Serves 4

1 pound shrimp,
uncooked, thawed, peeled,
deveined

1/2t lime zest

3T lime juice, divided use

1t cumin, divided use

1/2t salt, divided use

1/4t black pepper

cayenne pepper, to taste

1 1/2c tomato, cut into
1/2" chunks

1/2c white onion, diced

1/3c cilantro, chopped,
divided use

8 green olive

2T jalapeno pepper,
seeded, chopped

2T olive oil

1 avocado, halved, pitted,
peeled, cut into chunks

4c salad greens

Place shrimp in medium bowl and add lime zest, 1T of lime juice, 1/2 of the cumin, 1/2 of the salt and black and cayenne pepper. Mix well, cover and set aside while preparing salad.

In another medium bowl, place tomatoes, onions, 1/4c cilantro, olives, jalapeno, olive oil, remaining lime juice, cumin and salt. Mix well. Let stand 15~20 minutes for flavors to blend. Add avocado and mix gently.

Place mixed greens in large shallow bowl and mound avocado mix in center.

Coat medium non~stick skillet with cooking spray and heat to medium~high. Add shrimp and cook, turning often, for 4 minutes or until just opaque in the thickest part. Do not overcook.

Add shrimp and any pan juices to salad and sprinkle with remaining cilantro. Serve immediately.

Prepare Ahead Tip

Prepare all ingredients and keep separated in refrigerator. Mix together when ready to serve.