

Summer Shrimp Salad

Author: Real Simple, July 2006

Source: From my friend Stacey B.



Carolyn T's
Cookbook

Servings: 6

Description: Refreshing, great for a hot day

1. In a large bowl, combine the shrimp, onion, watermelon, jalapeños, and avocado.
2. In a small bowl, whisk together the lime juice, honey, oil, salt, and pepper. Pour the vinaigrette over the salad; toss. Sprinkle with the cilantro. Set aside for 10 minutes to allow the flavors to meld.

1 pound shrimp, thawed, or fresh, cooked
1 medium red onion, thinly sliced
4 cups watermelon, roughly chopped
2 whole jalapeños, seeded and finely chopped
2 whole avocados, roughly chopped
Juice of 1 lime
1 teaspoon honey, or agave nectar
3 tablespoons olive oil
3/4 teaspoon kosher salt
1/4 teaspoon black pepper
1/2 cup fresh cilantro leaves, roughly chopped
1 1/2 cups corn, fresh cut from the cob
[my addition], about three

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 330 Calories;
19g Fat (50.3% calories from fat); 19g Protein; 24g
Carbohydrate; 4g Dietary Fiber; 115mg Cholesterol;
363mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean
Meat; 1/2 Vegetable; 1 Fruit; 3 1/2 Fat; 0 Other
Carbohydrates.*

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