



GRILLED SHRIMP SALAD

30 MINUTES

MAKES 4 SERVINGS

A light, upscale summer salad perfect for the cottage or backyard entertaining.

INSTRUCTIONS

For Shrimp:

Marinate shrimp for 30 minutes, grill on high heat until cooked through (2-3 minutes). Allow to cool slightly.

For Dijon Dressing:

Blend all ingredients excluding oil in food processor, slowly add oil until desired thickness. Store up to one week.

For Salad:

Toss/arrange all ingredients on top of a bed of arugula and drizzle with dressing.

For Salad:

1 Package of GoodLeaf Baby Arugula

1 Radish, thinly sliced

1 Baby Cucumber, thinly sliced

12-16 Large Shrimp, cleaned

Baby Tomatoes, sliced in half

1-2 Avocados, peeled cored and sliced

1 Package of GoodLeaf Micro Broccoli

Red and Yellow Pepper, thinly sliced (optional)

Honey Dijon Dressing

For Shrimp Marinade:

1 Pound of Jumbo Shrimp, butterflied

Juice and zest of 1 Lemon

1 tbsp of Honey

1 Clove of Garlic, minced

Salt and Pepper, to taste

For Dijon Dressing:

Pinch of Salt

Three Cracks of Black Pepper

Juice of half a Lemon

1 tbsp -of Whole-Grain Dijon

1 Clove of Garlic, minced

2 tbsp of Apple Cider Vinegar

1/3 Cup of Avocado or Neutral Flavoured Oil

