



Noreen's Kitchen

Roasted Shrimp & Avocado Salad

Ingredients

2 pounds Roasted white shrimp
2 avocados cubed
1 cup grape tomatoes halved
1 cup red bell pepper cubed
1 cup sweet onion cubed
1 cup Persian cucumber sliced
½ cup cilantro, chopped
Juice of 2 limes
¼ cup olive oil
1 tablespoon agave nectar or honey

Step by Step Instructions

Prepare dressing in the bottom of the bowl you will serve in.

Add lime juice, olive oil, cilantro and agave nectar to the bowl and whisk well. NOTE: When I made this salad, I used the reserved cooking liquid from roasting the shrimp for the dressing in place of the additional olive oil.

Add the remaining ingredients to the bowl and gently stir to combine and coat with the dressing.

This salad holds well for up to two days in a sealed container in the refrigerator. After the second day, I removed the remaining shrimp and put them in another container to use in green salads for the next couple of days. The avocado and tomato will not hold well beyond a couple of days but the shrimp are fine.

ENJOY!!