

SUMMER SHRIMP SALAD

INGREDIENTS

- 1 ¼ lbs. raw shrimp (21-25 count) - peeled and deveined
- ¼ cup extra-virgin olive oil
- 10 sprigs fresh thyme
- 4 cloves garlic - crushed
- ¼ tsp. salt
- ¼ tsp. ground pepper
- ¼ cup lemon juice
- 1 medium English cucumber - diced
- 3 large heirloom tomatoes - chopped
- ½ cup chopped fresh basil - plus more for garnish

PREPARATION

1. Preheat oven to 350°F.
2. Toss shrimp with oil, thyme and garlic on a rimmed baking sheet. Sprinkle with salt and pepper.
3. Bake until the shrimp are pink and firm, for about 8 to 10 minutes.
4. Transfer the shrimp to a large bowl and discard thyme and garlic.
5. Add lemon juice and stir well to coat. Then gently stir in cucumber, tomatoes and basil.
6. Arrange the shrimp and vegetables in a serving bowl.
7. Serve drizzled with any dressing left in the bowl and garnish with more basil. Enjoy!

