

# SHRIMP AND WARM VEGGIE SALAD



## SERVING SIZE

3



## INGREDIENTS

### ITEM

Cherry Tomatoes, Sliced  
Red Bell Pepper, Shredded  
Yellow Bell Pepper, Diced  
Shallot, Diced  
Asparagus, Diced  
Shrimp, Peeled And Deveined

### QUANTITY

1 Cup  
1 Cup  
1 Cup  
1 Cup  
1 Cup  
1 Lb.

### ITEM

Olive Oil  
Chili Powder  
Fresh Oregano  
Salt And Black Pepper  
Lime Juice  
Mixed Greens

### QUANTITY

1 Tbsp.  
To Taste  
2 Tsp.  
2 Tsp.  
To Taste  
3 Cups



## PREPARATION

- Heat olive oil in a large skillet over medium heat.
- Add shallots, asparagus, red and yellow bell peppers, and cherry tomatoes. Cook for 5-6 minutes until softened but still vibrant.
- Push veggies to the side of the skillet. Add shrimp and cook 2-3 minutes per side, until pink and opaque.
- Sprinkle in chili powder, oregano, salt, and pepper. Toss everything together until well-coated.
- In serving bowls, place a bed of mixed greens. Top with the warm shrimp and veggie mixture.
- Drizzle with fresh lime juice to taste. Serve immediately.