



SHRIMP AND STRAWBERRY SPINACH SALAD

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shrimp, Peeled and Deveined	5 Oz.	Avocado and Fresh Basil or Mint (Optional)	¼
Baby Spinach	2 Cups	Balsamic Vinegar	1 Tbsp.
Strawberries, sliced	¾ Cup	Olive Oil	1 Tsp.
Cucumber, diced	½ Cup	Dijon Mustard	1 Tsp.
Thinly Sliced Red Onion	¼ Cup	Honey	1 Tsp.
Toasted Sliced Almonds	2 Tbsp.	Salt and Freshly Ground Black Pepper	

SERVING SIZE

1

PREPARATION

- Pat the shrimp dry and season with salt, pepper, and a pinch of garlic powder.
- Heat a nonstick skillet over medium heat and cook the shrimp for 2-3 minutes per side, or until pink and cooked through. Remove from the heat and let cool slightly.
- In a large bowl, combine the spinach, strawberries, cucumber, and red onion.
- In a small bowl, whisk together the balsamic vinegar, olive oil, Dijon mustard, honey, salt, and pepper until well combined.
- Drizzle the dressing over the salad and gently toss to coat.
- Top with the cooked shrimp, toasted almonds, and optional avocado. Garnish with fresh basil or mint, if desired, and serve immediately.