

RECIPE | TOMATOES

SHRIMP SALAD PLATTER



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SHRIMP SALAD PLATTER



TOTAL TIME

20 minutes

PREP TIME

15 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy

INGREDIENTS

- 1 pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 4 Pure Flavor® Mini Cucumbers, sliced
- 2 lb shrimp
- 2 avocados, sliced
- 3 lemons
- 2 cups pickled onions
- 2 cups corn
- ¼ cup extra-virgin olive oil
- 2 tbsp mixed herbs like parsley, mint and cilantro
- 2 tsp smoked paprika
- 2 tsp garlic powder
- 2 tsp salt & 2 tsp black pepper

DIRECTIONS

1. Mix 1 tsp black pepper, 1tsp salt, paprika and garlic. Coat shrimp with spice mixture and let sit for 3 minutes.
2. Squeeze lemons and mix juice with 1 tbsp olive oil and remaining salt & pepper until combined.
3. Heat remaining olive oil in a large skillet over high heat. Add shrimp in a single layer and cook until cooked through – about 1-2 minutes per side. Then, remove and set aside for 5 minutes.
4. Arrange all sliced tomatoes, cucumbers and other vegetables on a platter and drizzle with salad dressing. Top with fresh herbs.