



RECIPE: SHRIMP AVOCADO SALAD

This Shrimp Avocado Salad Recipe is perfect for hot summer days! It's an EASY, cold, no-cook, healthy, refreshing salad full of shrimp, avocado, cucumbers, sun dried tomatoes, lemon juice, spices, and more! Thanks to my friend, Alexis for sharing this awesome recipe that is packed with protein, and low on starchy carbs, so it's perfect if you are sitting poolside and watching your waistline!

Ingredients

Shrimp Avocado Salad

1/4 cup diced red onion

1/4 cup diced cucumber

1 pound shrimp cooked peeled, tails-off, deveined, chopped

1/2 avocado diced

2 sun-dried tomatoes minced

1 clove garlic minced or pressed

Dressing Ingredients

1 tablespoon lemon juice

1 tablespoon red wine vinegar

1 teaspoon oil from sun dried tomato jar

1/4 teaspoon dried oregano

1/4 teaspoon dried basil

1/4 teaspoon dried dill

1/2 teaspoon salt

Instructions – Dressing: Whisk together dressing ingredients. Set aside.

Instructions - Shrimp Avocado Salad

Place all salad ingredients into a large bowl. Pour sauce over ingredients and toss to combine. Taste and re-season, if necessary.

Store, covered, until ready to serve!

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