



Grilled Shrimp Salad

4 servings
25 minutes

Ingredients

1/2 cup Parsley (chopped and packed)
3 Lime (juiced)
1/4 cup Extra Virgin Olive Oil
1 1/2 tsps Chili Powder
2 lbs Shrimp (raw, peeled and deveined)
4 cups Coleslaw Mix
1 cup Cherry Tomatoes (halved)
1 Avocado (peeled and diced)
Sea Salt & Black Pepper (to taste)

Nutrition

Amount per serving	
Calories	438
Fat	22g
Saturated	3g
Carbs	15g
Fiber	7g
Sugar	5g
Protein	48g

Directions

- 1 Create dressing by combining the parsley, lime juice, olive oil and chili powder together in a blender or food processor. Process until smooth. Set aside.
- 2 Throw shrimp in a large ziplock baggie. Add half of the dressing and shake well to coat. Set the remaining dressing aside.
- 3 Heat the grill over medium heat. Cook the shrimp for 2 to 3 minutes per side depending on size of shrimp.
- 4 Divide coleslaw mix between plates and top with avocados, tomatoes and grilled shrimp. Season with sea salt and pepper to taste. Drizzle remaining dressing over top. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days. For best results, store the dressing separate from the salad contents and cut into the avocado just before serving.

No Grill: Cook shrimp in a cast iron skillet over medium heat on the stove top.

Vegan & Vegetarian: Use portobello mushrooms instead of shrimp. Marinate and grill the same way.