

Living Lettuce with Citrus Grilled Shrimp

Tanimura & Antle

CITRUS DRESSING

Finely grated peel of 1 Cara
Cara* orange

1/3 cup fresh Cara Cara* orange juice

1 tablespoon fresh lime juice

1 tablespoon honey

1 teaspoon Dijon mustard

1/2 teaspoon salt

1/4 teaspoon freshly ground
black pepper

2/3 cup extra-virgin olive oil

10 large (21-25 count) raw peeled
and deveined shrimp

1 head Tanimura & Antle*
Living Lettuce

1 Cara Cara* orange, peeled
and sectioned

1 avocado, peeled and thinly sliced

4 ounces feta cheese, crumbled

1/3 cup dried cherries

1/4 cup thinly sliced Tanimura &
Antle* Artisan Red onions

1/4 cup toasted slivered almonds

To prepare the dressing, combine grated orange peel, orange and lime juices, honey, mustard, salt and pepper in a bowl. Slowly whisk in olive oil until blended. This can be stored in the refrigerator for up to a week. Shake or blend before use.

Thaw shrimp and pat dry. Place in a small bowl, add 1/4 cup of dressing and toss to combine. Let stand for 30 minutes.

Gently remove each lettuce leaf from the root, rinse and drain.

In a large bowl, combine lettuce, orange, avocado, feta, dried cherries, red onions and almonds. Add dressing to taste and toss gently to coat.

Heat a nonstick frying pan over medium heat. Add shrimp and cook until pink, about 3 minutes. Remove from the pan with a slotted spoon and place on top of the salad. Makes 2 servings.

**Brands may vary by region; substitute a similar product.*

