



Summer Grilled Shrimp Salad

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

This grilled shrimp salad featuring sweet and smoky grilled shrimp and a cilantro vinaigrette is a great main dish salad in the summertime. Serve with some crusty bread and a nice glass of wine.

Ingredients

- 1 tablespoon olive oil - 2 ¼ teaspoons smokehouse maple seasoning (such as McCormick Grill Mates) - 1 ½ teaspoons lemon juice - 12 ounces peeled and deveined shrimp - ¼ cup extra-virgin olive oil - 2 tablespoons honey - 2 tablespoons fresh lime juice - 2 tablespoons chopped cilantro - 1 tablespoon balsamic vinegar - salt and ground black pepper to taste - 4 cups mixed salad greens
- or more to taste - ½ cup thinly sliced English cucumber - ½ cup freshly cooked corn - ½ cup diced tomato - ¼ cup sliced red onion - 1 avocado
- diced

Instructions

1. Combine olive oil
2. maple seasoning
3. and lemon juice in a glass bowl. Add shrimp and toss to coat. Refrigerate until ready to grill. Whisk olive oil
4. honey
5. lime juice
6. cilantro
7. balsamic vinegar
8. salt
9. and pepper together in a small bowl. Set vinaigrette aside. Preheat an indoor or outdoor grill to medium-high heat. Thread the shrimp onto skewers. Grill until shrimp turn pink and opaque
10. about 2 minutes per side. Remove from skewers and set aside. Place mixed greens in the bottom of a large salad bowl. Lay cucumber
11. corn
12. tomato
13. red onion
14. and avocado in sections on top of the greens. Pile the grilled shrimp in the center of the salad. Drizzle with the vinaigrette and toss to coat. Serve immediately.