

RECIPE | TOMATOES

SHRIMP SALAD PLATTER



20 min

15 min
PREP.5 min
COOKING

4



Easy

INGREDIENTS

1 dry pint Finest Flavors™ 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, 1 tsp 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.