

AVOCADO, GRAPEFRUIT AND SHRIMP SALAD



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“I have to thank my Aunt Pam for this recipe. It is a staple at all of our family gatherings and is always so fresh and light, perfect for hot summer days!”

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SALAD

- **18** extra-large cooked shrimp, peeled with tails left on
- **1** chopped romaine lettuce
- **3** avocados, halved, peeled, pitted and thinly sliced
- **2** pink grapefruits, peeled and sectioned
- **1/4** thinly sliced red onion

DRESSING

- **1/4 cup** fresh grapefruit juice
- **2 tbsp** lemon juice
- **2 tbsp** chopped cilantro
- **2 tsp** honey
- **1/4 tsp** salt
- **1/4 tsp** pepper

- 1** Whisk grapefruit and lemon juice, cilantro, honey, salt and pepper in a small bowl to blend
- 2** Slowly add olive oil
- 3** Divide dressing in half; mix half with the shrimp
- 4** Marinate for one hour and save the remaining dressing for salad
- 5** Mix all of the salad ingredients and place the shrimp on top
- 6** Drizzle with the remaining dressing



Super food ingredient

“AVOCADO”

SERVES
4-6

#IMEXRECIPES