

## Southwestern Shrimp Salad

Yields: 4 servings	Prep Time: 20 minutes	Cook Time: 10 minutes	Total Time: 30 minutes
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### Ingredients:

#### For the shrimp:

- 3 tbsp olive oil
- 2 tsp chili powder
- 2 tbsp lime juice
- ½ tsp garlic powder
- ½ tsp cumin
- ½ tsp salt
- 16 oz shrimp, peeled, deveined, tail-off

#### For the salad:

- 6 c finely chopped romaine lettuce
- 15 oz can black beans, drained and rinsed
- 2 c frozen corn, cooked, and cooled
- 2 c cherry tomatoes, halved
- 1 avocado, diced

#### For the cilantro dressing:

- 2 c fresh cilantro, about one bunch
- ½ c plain Greek yogurt
- 1 jalapeno, remove stem and seeds
- 3 tbsp lime juice
- 2 cloves garlic, minced
- ¼ c olive oil
- 1 tsp honey
- ½ tsp salt



### Instructions:

#### For the shrimp:

1. In a small bowl, combine the olive oil, lime juice, chili powder, cumin, garlic powder, and salt and stir well to combine.
2. Add the shrimp to a large bowl and toss with chili lime mixture. Let marinate until ready to cook, at least 10 minutes.

#### For the dressing:

1. Place all of the dressing ingredients in a food processor or blender and puree until blended.
2. Prep the rest of the salad ingredients.
3. Preheat grill/skillet to medium-high heat. Place the shrimp on the grill/skillet and cook 3 minutes on each side until pink and cooked through.
4. Add the shrimp to the salad and drizzle with dressing. Toss to combine.