

# Avocado Shrimp Salad Recipe



**Prep Time:** 10 minutes    **Cook Time:** 20 minutes    **Total Time:** 30 minutes

Avocado Shrimp Salad Recipe with cajun shrimp and the best flavors of summer. The cilantro lemon dressing gives this shrimp salad incredible fresh flavor!

**Author:** Natasha of NatashasKitchen.com

**Skill Level:** Easy

**Cost to Make:** \$17-\$19

**Servings:** 6 as a side salad

## Ingredients

### Ingredients for Cajun Shrimp:

- 1 lb medium shrimp 31-40 Count, peeled and deveined
- 1 tsp cajun spice
- 2 cloves garlic pressed or grated
- Pinch of salt
- 2 Tbsp unsalted butter

### Ingredients for Salad:

- 1 medium romaine lettuce 5-6 cups chopped
- 1/2 lb 3 medium Roma tomatoes, sliced
- 1/2 medium red onion thinly sliced
- 1/2 English cucumber or 3 small, sliced
- 2 avocados peeled, pitted and sliced
- 1 cup corn kernels from 2 freshly cooked cobs

### Ingredients for Cilantro-Lemon Dressing:

- Juice of 1 large lemon 3 Tbsp
- 1/2 small bunch of cilantro 1/2 cup finely chopped or parsley
- 3 Tbsp extra virgin olive oil
- 1 tsp sea salt or 3/4 tsp table salt
- 1/8 tsp black pepper

## Instructions

### How to make Avocado Shrimp Salad:

1. Pat dry shrimp with paper towels and place in a medium bowl. Add 1 tsp cajun spice, 2 pressed garlic cloves, a pinch of salt and stir to combine.
2. Place a large non-stick pan over medium-high heat. Add 2 Tbsp butter and once its melted and hot, add shrimp in a single layer. Sauté 2 minutes per side or just until cooked through. Transfer to a plate and set aside.
3. Chop, rinse and spin dry 1 medium head of romaine lettuce. You should end up with about 6 cups lettuce. Transfer that to a large mixing bowl. Now add 3 sliced tomatoes, thinly sliced red onion, sliced cucumbers, 2 sliced avocados and 1 cup cooked corn.
4. To make the dressing, start with 3 Tbsp of fresh lemon juice, now finely chop about 1/2 cup of cilantro and stir that in. Add 3 Tbsp of olive oil and extra virgin has the best flavor. Season with 1 tsp salt and a generous pinch of black pepper and stir that together.



Copyright © 2019 Natasha's Kitchen

