

# Luscious Lime Shrimp Salad

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## INGREDIENTS

- 1 lb Louisiana large shrimp, peeled & deveined
- 3 Tbsp lime juice
- 2 Tbsp cilantro, chopped
- 3 scallions, white and green parts, chopped, divided
- 1 Tbsp hoisin sauce
- 1 tsp olive oil
- 1 Tbsp garlic, minced
- Pinch of ground white pepper
- 1 red bell pepper, chopped
- 1 small avocado, diced
- 12 large lettuce leaves

## DIRECTIONS

1. Combine the lime juice, cilantro, scallion (saving some for garnish), hoisin sauce, oil, garlic, and white pepper in a large bowl. Whisk to mix. Set aside.
2. Warm 1 tablespoon of the reserved mixture in a large nonstick skillet over medium heat. Add the shrimp. Cook, tossing, for 2 to 3 minutes, or until the shrimp are opaque. Pour the skillet contents into the reserved mixture. Add the bell pepper, and avocado. Cover and refrigerate, tossing occasionally, for 30 minutes. Place four serving dishes in the refrigerator, if desired.
3. Line each chilled plate with three lettuce leaves and fill with  $\frac{1}{3}$  cup of the marinated shrimp mixture. Garnish with sliced scallions and serve.



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## HEALTHY SWAPS

- **Lower Fat:** Recipe is considered lower in fats as is and contains 6g of heart-healthy monounsaturated fats.
- **Lower Carbohydrate:** The carbohydrates are sourced from vegetables in this dish, reducing them further is not recommended.
- **Lower Sodium:** Substituting crawfish for shrimp reduces sodium to 285mg.
- **Dairy-free:** Recipe is considered dairy-free as is.
- **Gluten-free:** Recipe is considered gluten-free as is.

<b>Nutrition Facts</b>	Amount/serving		% Daily Value*		Amount/serving		% Daily Value*	
	4 servings per container Serving size 1/2 cup <b>Calories</b> per serving	<b>Total Fat</b> 8g		<b>10%</b>		<b>Total Carbohydrate</b> 5g		<b>2%</b>
Saturated Fat 4.5g			<b>23%</b>		Dietary Fiber 0g		<b>0%</b>	
Trans Fat 0g					Total Sugars 2g			
<b>Cholesterol</b> 60mg			<b>20%</b>		Includes 0g Added Sugars		<b>0%</b>	
<b>Sodium</b> 810mg			<b>35%</b>		<b>Protein</b> 26g		<b>52%</b>	
Vitamin D 0.14mcg		0%	• Calcium 81mg	6%	• Iron 0.2mg	2%		
Potassium 158mg		4%						

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.