

Leafy Green Mango Salad

Makes 4 servings

Ingredients:

1 lb. raw, deveined, peeled shrimp
1 tablespoon extra virgin olive oil
½ teaspoon ground cumin
½ teaspoon paprika
Pinch of salt
6-8 cups Les Verts Living Butter Lettuce
1 cup diced mango
1 red bell pepper, diced
¼ small red onion, sliced
½ english cucumber, thinly sliced
1 Hass avocado, sliced
¼ cup toasted coconut shreds
1 small bunch cilantro

Instructions:

Preheat grill to medium/high heat (400°F). Skewer 4-5 shrimp on wooden skewers without leaving spaces. To avoid burning the sticks, they can be soaked in water for 30 minutes prior to grilling.

In a small bowl, combine the olive oil, cumin, smoked paprika, and salt. Stir to combine, then brush both sides of each shrimp skewer. Place the shrimp skewers on the grill, cover, and cook for 2 minutes per side or just until cooked through and shrimp is pink in colour. Remove from the grill and set aside.

Add torn butter lettuce leaves to a large serving bowl. Top with mango, red onion, cucumber, avocado, and garnish with toasted coconut and cilantro. Arrange the shrimp skewers on top and serve with dressing on the side.

Coconut Citrus Vinaigrette

½ creamy coconut milk
½ cup extra virgin olive oil
½ cup fresh squeezed orange juice
¼ cup lime juice
2 tablespoons finely minced red onion
¼ tsp salt

In a small food processor or blender, add all the ingredients for the vinaigrette. Blend until completely combined. Season to taste and set aside.

