



## **Chipotle Grilled Shrimp Salad**

**Serves 3-4**

### **Ingredients:**

1 Bunch Cilantro, About 1 Cup  
3 Tbsp Olive Oil  
3 Tbsp Lime Juice  
1 Jalapeno, Chopped  
2 Large Clove of Garlic, Minced  
2 Tsp Honey Chipotle  
1 Lb Shrimp, Cleaned  
2 Chipotle in Adobo, Chopped  
2 Tsp Adobo Sauce  
4 Limes, Juiced  
4 Cloves of Garlic, Minced  
4 Cups of Chopped Lettuce, I used Romain  
1 Avocado, Diced  
1 Can of Black Beans, rinsed  
1 Cup Corn  
1 Cup Tomatoes, Diced  
1/4 Cup Red Onion Diced  
1/2 Cup Crumbled Cotija or Queso Fresco Cheese  
4 Corn Tortillas. Sliced into Thin Strips  
Cooking Spray  
1/2 Tsp Taco Tuesday or your Favorite Mexican Spice

### **Preparation:**

Preheat oven to 375° and Grill to Medium heat.

Let's begin with marinating the shrimp. In a large ziplock bag add the chopped chipotle pepper, adobo sauce, half of the lime juice, half of the minced garlic, 1 tsp of Honey Chipotle and the shrimp. Gently massage outside of bag to distribute evenly. Place bag in fridge for 30 minutes.

While the shrimp is marinating let's make the crunchies to go on top of the salad. Simply spray a cookie sheet with some cooking spray and add the tortilla strips. Spray the strips with a little more cooking spray and sprinkle on some Taco Tuesday. Using your hands, mix and spread out. Bake for 10 minutes or until they are golden brown and crispy. Set aside.

Now let's make the dressing. In a blender add the cilantro, oil, the chopped jalapeño, 1 tsp of Honey Chipotle and the remainder of the lime juice and minced garlic. Blend this until it is smooth. Place in fridge until ready to use.

After the shrimp has marinated for 30 minutes, we need to skewer them and give them a light sprinkle with additional Honey Chipotle. Grill about 4 minutes per side until the shrimp have lost their opaque color and are light pink. Don't over cook as they will continue to cook after you remove them.

In a salad bowl add the tomatoes, lettuce, beans, corn, cheese, avocado and onion. Add the dressing and toss.

To serve place salad on plate, top with shrimp and lastly the delicious crunchy tortilla strips.

Hope you enjoy!