



Honey Chipotle Shrimp Salad with Vinaigrette

2 Servings

Ingredients

- 1 Lb Large Shrimp
- 2 Cups Asst Greens (I used spinach, arugula and baby lettuce)
- 2 Cups Asst Veggies (I used tomatoes and corn)
- 4 Tbsp Olive Oil (Divided)
- 2 Tbsp White Balsamic Vinegar
- 2 Tbsp Honey Chipotle

About two hours before you want to enjoy this salad, marinate your shrimp.

Rinse shrimp and remove the tails (easier to eat). Add to a bowl and pour in 2 tbsp of the olive oil and 1 tbsp of Honey Chipotle, stir to mix. Chill in fridge for 1 1/2 hours.

While the shrimp is marinating you can make the vinaigrette. In a small bowl (with a lid) add 2 tbsp olive oil, 2 tbsp white

balsamic vinegar and 1 tbsp Honey Chipotle. Shake vigorously till mixture starts to thicken (emulsify). Set aside.

Preheat large skillet over medium heat. Add the shrimp along with marinade and sauté for about 2 minutes. When they start to lose the opaqueness and look pink. Then use tongs to flip each shrimp and then turn pan off. The residual heat will finish cooking the shrimp as you complete the salad.

Assemble you veggies in a bowl, add the vinaigrette and toss. Plate the veggies and place the shrimp on top. Enjoy!