



*cara price*

## GRILLED SHRIMP SALAD

### INGREDIENTS

- 1 pound shrimp, peeled & deveined
- 1/4 cup olive oil
- 2 tablespoon orange juice
- 1 tablespoon dijon mustard
- 1 tablespoon dried oregano
- 1/2 teaspoon each salt & pepper
- 1/4 teaspoon garlic powder
- 1 recipe cilantro mint dressing
- 1-2 containers salad mix
- garnish ideas: nuts or seeds, red onion, finely chopped green apple or fresh raspberries, fresh mint leaves

### DIRECTIONS

preheat outdoor grill to 600.

In a medium size bowl, whisk together olive oil, orange juice, dijon, oregano, salt, pepper & garlic powder together. place shrimp in bowl & toss to coat.

let shrimp marinade for about 10 minutes while you mix up the salad dressing.

thread shrimp onto skewers {make sure to soak in water if using wood} & grill for about 3 minutes per side.

divide salad mix among plates & garnish as desired, place hot shrimp skewers on top of greens & drizzle with cilantro mint dressing.

garnish with extras as desired.