



Serving Size: 3

Tasti Shrimp Salad

Ingredients

- 1/2 red onion, sliced into rings
- 10 kalamata olives
- 6 green olives
- 9 large shrimp, peeled
- 4 cucumbers, diced
- 3 Tasti-Lee tomatoes, wedged
- 4 oz. feta cheese, crumbled

Salad Dressing

- 3 Tbsp. olive oil
- 1 Tbsp. red wine vinegar
- 1 tsp. dried mint
- 1/4 tsp. black pepper

Shrimp Marinade

- 3 Tbsp. fresh lemon juice
- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. onion powder
- 1 clove garlic, minced
- 1/2 tsp. cayenne pepper
- 1/4 tsp. black pepper

Directions

1. In a medium bowl, whisk shrimp marinade ingredients.
2. Add shrimp to bowl, toss, cover, & set aside.
3. In another bowl, whisk salad dressing ingredients & set aside.
4. Combine cucumbers, Tasti-Lee tomatoes, onions, & olives in a bowl.
5. Add salad dressing & toss.
6. Re-toss shrimp in marinade
7. Skewer 3 shrimp on wooden skewers.
8. a. BBQ Grill: Grill shrimp skewers on BBQ until pink & no longer translucent.
b. Stovetop: Without skewers, sear shrimp on a skillet, adding a little butter for flavor.
9. Split Greek salad into 3 bowls, top with crumbled feta, shrimp, & serve!