

# Fine w/ Food

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## SUMMER SHRIMP SALAD

- 1 lb. uncooked shrimp, peeled & deveined
- avocado oil
- your favorite taco seasoning (I like Siete)
- 1 large avocado
- 1 large heirloom tomato
- 1 orange + zest of orange
- crispy lettuce of choice (I like little gems)
- cilantro lime salad dressing (I used Primal Kitchen)
- salt & pepper to season

if you bought shrimp that isn't peeled or deveined, make sure to do this as your first step!

bring a cast iron skillet to medium-high heat. season shrimp with taco seasoning and salt & pepper. add avocado oil to hot skillet and sear on each side (~2 minutes /per side)

prepare salad: place lettuce at the bottom of a large salad bowl. roughly dice avocado and heirloom tomato and place in bowl. zest orange and add zest to the salad. cut the orange into slices and add to the bowl

top with cooked shrimp and drizzle salad dressing over salad. toss to combine, serve, & enjoy!

