

## **Lime Cilantro Grilled Shrimp Salad**

*To prepare shrimp:*

1 lb fresh large shrimp, washed and deveined  
2 Tbsp cilantro, chopped  
2 Tbsp fresh lime juice  
2 tsp honey  
2 cloves garlic, chopped  
2 tsp olive oil

*To prepare salad:*

1 bunch red-leaf lettuce, washed and dried  
1 Tbsp rice vinegar  
4 tsp olive oil  
1 tsp garlic powder  
¼ cup cherry tomatoes  
1 cup sliced avocado  
1 cup no salt added canned corn  
1 tsp fresh ground pepper  
1 lime, sliced

Combine cilantro, lime juice, honey, garlic and olive oil in small bowl. Add shrimp and mix until evenly coated. Place shrimp evenly on wooden kebobs and allow to marinate 10-20 minutes. Prepare grill. Place shrimp on grill and cook for 3-4 minutes on each side until pink and cooked through.

Meanwhile, toss lettuce with vinegar, oil, garlic powder, tomatoes, avocado, corn and fresh ground pepper. Evenly plate salad and top with one shrimp kebob. Garnish with lime slice.

Serves 4.

*Calories 240 Fat 7g Carbohydrate 14g Dietary Fiber 2g Protein 31g Sodium 340mg*