

Cajun Shrimp Salad

Shrimp

Add your shrimp to a bowl and sprinkle your Cajun spices on the shrimp. Toss them until they are all coated.

Cajun Seasoning Ingredients: salt, red pepper, black pepper, chili powder, garlic powder

Heat 1 Tablespoon of butter (2 Tablespoons if you have 4 servings) in a sauce pan. Add your shrimp so that they are all touching the pan. You may need to do 2 batches. Heat for 2 minutes on one side then turn them all over and cook them for another 2 minutes. They should turn pink. Take the shrimp out of the pan and put them on a paper towel.

Salad:

Wash your salad greens and dry them.

Wash and Chop the green onions, broccoli, carrot and celery and add them to the greens.

Chop the candied nuts into pieces and add the dressing to the salad and toss (container B)

Dressing Ingredients: olive oil, grapeseed oil, apple cider vinegar, hot sauce, sugar, salt, pepper, parsley

Plate:

Put the salad on a plate and place the shrimp on top of the salad.

Lemon: You can squeeze a wedge of lemon over the whole salad, or just your shrimp. It adds a really nice tang and freshness.