

trim along the dotted line for your 4x6 recipe card

RECIPES BY COFFEE CAKE

# Mango Shrimp Salad

## INGREDIENTS

### Salad

1 lb frozen raw shrimp, deveined  
2 stalks green leaf lettuce, rinsed and chopped  
1 cup mango, diced  
1 cup pico de gallo  
2 avocados, pitted and sliced  
Garlic & herb croutons

### Shrimp

Fat drizzle olive oil  
2 cloves garlic, minced  
1 Tbsp fresh parsley, finely chopped  
1 lemon  
1 ½ cups (12 ounces) dry white wine like pinot grigio  
Salt and pepper to taste

## INSTRUCTIONS

1. Using frozen shrimp ensures that the shrimp is fresh. Prior to cooking, defrost the shrimp in a large bowl with cold water (takes approximately 15 minutes).
2. In a bowl, coat the defrosted raw shrimp in the juice of one lemon, parsley, salt, and pepper.
3. In a skillet, bring a fat drizzle of olive oil to medium-high heat. Add garlic and brown until fragrant. Add your marinated shrimp, and cook down for 1 minute. Then, add the white wine and sauté, cooking for 2-3 minutes on each side, and flipping only once. Your shrimp is done when they are C-shaped with pink bodies and red tails.

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# Mango Shrimp Salad *continued*

## INGREDIENTS

### Chili Honey Lime Vinaigrette

¼ cup lime juice (approximately 2 limes)  
¼ cup honey  
¼ cup olive oil  
1 clove garlic, minced  
½ tsp kosher salt  
¼ tsp ground black pepper  
¼ tsp ground cumin  
¼ tsp red chili pepper flakes

## INSTRUCTIONS

4. Add your ingredients for the chili honey lime vinaigrette to a glass jar, and give it a good shake with the lid on to thoroughly combine.
5. In a large bowl, add the prepared lettuce, mango, pico de gallo, avocado, croutons, and shrimp, and toss to evenly distribute the ingredients. Add the chili honey lime vinaigrette to taste, and toss to coat.