Zesty Grilled Shrimp Over Mixed Greens

Fresh mixed greens topped with smoky grilled shrimp and a refreshing lemon vinaigrette for a light, protein-packed meal.

Servings: 2 **Time:** 20 minutes

Ingredients

- 8 oz large shrimp, peeled and deveined
- 4 cups mixed greens (spinach, arugula, romaine)
- 1/2 cup cherry tomatoes, halved
- 1/4 cup cucumber, thinly sliced
- 1 tablespoon olive oil (for shrimp)
- Salt and pepper to taste
- 1 lemon, juiced
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 3 tablespoons olive oil (for vinaigrette)
- 1 small garlic clove, minced

Instructions

1. Preheat stovetop grill pan over medium-high heat.
2. Toss shrimp with 1 tablespoon olive oil, salt, and pepper.
3. Grill shrimp for 2-3 minutes per side until pink and opaque, then remove from heat.
4. In a small bowl, whisk together lemon juice, Dijon mustard, honey, minced garlic, and 3 tablespoons olive oil to make the vinaigrette.
5. Place mixed greens, cherry tomatoes, and cucumber in a large bowl.
6. Drizzle half the vinaigrette over the salad and toss gently.
7. Arrange grilled shrimp on top of the salad and drizzle with remaining vinaigrette.
8. Serve immediately and enjoy.

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