Zesty Shrimp Avocado Salad

A refreshing, protein-packed salad with tender shrimp and creamy avocado, brightened by lime and olive oil for a perfect light meal.

Servings: 2 **Time:** 10 minutes

Ingredients

- 8 oz cooked shrimp, peeled and deveined
- 1 large ripe avocado, diced
- 1 tablespoon extra virgin olive oil
- 1 tablespoon fresh lime juice
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1 tablespoon chopped fresh cilantro
- 1/4 cup finely chopped red onion
- 1 cup mixed greens (optional)

Instructions

1. In a medium bowl, combine cooked shrimp, diced avocado, and chopped red onion.
2. In a small bowl, whisk together olive oil, lime juice, sea salt, and black pepper.
3. Pour the dressing over the shrimp and avocado mixture and gently toss to coat evenly.
4. Add chopped cilantro and toss lightly again.
5. Serve the salad on a bed of mixed greens, if desired.

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