Zesty Shrimp Avocado Salad

Chilled shrimp paired with creamy avocado and tangy lime dressing for a fresh, protein-packed low-carb meal.

Servings: 2 **Time:** 20 minutes

Ingredients

- 8 oz cooked shrimp, peeled and deveined
- 1 large ripe avocado, diced
- 1/4 cup red onion, finely chopped
- 1/2 cup cherry tomatoes, halved
- 1 tbsp fresh cilantro, chopped
- 1 lime, juiced
- 1 tbsp olive oil
- 1 tsp honey
- Salt and black pepper to taste
- Optional: pinch of red pepper flakes

Instructions

1. In a small bowl, whisk together lime juice, olive oil, honey, salt, black pepper, and red pepper flakes if using.
2. In a medium bowl, combine shrimp, diced avocado, red onion, cherry tomatoes, and cilantro.
3. Pour the lime dressing over the shrimp mixture and gently toss to combine without mashing the avocado.
4. Chill the salad in the refrigerator for at least 15 minutes before serving to enhance flavors.
5. Serve chilled, garnished with extra cilantro if desired.

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