

Broiled Shrimp Salad  
(serves 4)

16 pieces of large shrimp  
1 lemon zested  
1 lime zested  
1/2 bunch of fresh parsley chopped  
1/4 Cup salt  
1 Cup cucumber chopped  
1 avocado sliced  
3 Cups arugula or spinach  
1/2 Cup grape or cherry tomatoes halved  
1/2 Cup fresh lemon juice  
1/2 Cup olive oil  
S & P to taste

1. Season shrimp with salt and pepper and toss with zest, parsley, and
2. Place shrimp under broiler and cook 2 minutes per side.
3. Remove and set aside.
4. Once shrimp cools, toss with tomatoes, cucumber, avocado, and arugula.
5. Mix olive oil and lemon juice and drizzle over salad, season to TASTE.