



## Shrimp & Avocado Salad

2 servings  
20 minutes

### Ingredients

- 1 tsp Avocado Oil
- 9 ozs Shrimp (large, peeled, deveined)
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp Lime Juice
- 1/4 tsp Honey
- 1/2 tsp Coconut Aminos
- 4 cups Arugula
- 1 Carrot (shredded)
- 1/4 cup Radishes (thinly sliced)
- 1 Avocado (sliced)

### Nutrition

Amount per serving	
Calories	380
Fat	25g
Carbs	15g
Fiber	8g
Sugar	4g
Protein	29g
Cholesterol	204mg
Sodium	218mg
Vitamin A	6196IU
Vitamin C	22mg
Calcium	172mg
Iron	2mg

### Directions

- 1 In a skillet over medium heat, add the avocado oil and shrimp. Cook for 3 minutes each side, or until cooked through. Set aside.
- 2 While the shrimp cook, add the extra virgin olive oil, lime juice, honey, and coconut aminos to a small jar and shake to combine.
- 3 Add the arugula, carrot and radishes to a bowl. Top with the cooked shrimp, the dressing and avocado. Divide between plates and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Additional Toppings:** Add chopped cilantro or chopped peanuts to the dish.

**No Coconut Aminos:** Use tamari or soy sauce instead.

**More Flavor:** Marinate the shrimp in a combination of lime, honey & coconut aminos 15 minutes before cooking.