



Ginger Shrimp Salad

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 2

Nutrition Information Per Serving

311.1 calories, 5.85 g carbohydrate, 2.11 g fiber, 3.74 g NET carbs, 24.96 g protein, 21.29 g fat

Ingredients

- 1/2 tsp(s) Real Salt
- 1/2 cup(s) cherry organic cherry tomatoes, halved
- 1 Tbsp lemon juice
- 2 tsp(s) virgin coconut oil
- 1/2 tsp(s) fresh ground pepper, to taste
- 8 ounce(s) wild caught shrimp, peeled and deveined
- 4 cup(s) organic baby spinach
- 2 Tbsp(s) avocado oil
- 2 tsp(s) fresh grated ginger
- 4 medium(s) radishes, sliced

Preparation

1. Combine half the avocado oil with the ginger and half of the salt. Add the shrimp and let marinate 10 minutes.
2. Meanwhile, add the vegetables to a large bowl. Whisk the remaining avocado oil with the lemon juice and toss with the salad.
3. Heat the coconut oil in a skillet until hot and add the shrimp.
4. Sear on both sides until shrimp are pink and cooked through.
5. Season with remaining salt and pepper and add to the salad before serving.

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