



## California Salad with Shrimp, Grapefruit and Avocado

**Active Time:** 15 minutes | **Total Time:** 15 minutes | **Serves:** 4

### Nutrition Information Per Serving

319.8 calories, 13.5 g carbohydrate, 4.71 g fiber, 8.79 g NET carbs, 24.79 g protein, 19.43 g fat

#### Ingredients

- 1 Tbsp Primal Kitchen Mayonnaise
- 1/2 cup(s) sliced organic red onion
- 2 cup(s) chopped organic watercress, trimmed
- 1/2 tsp(s) sea salt
- 1/4 tsp(s) freshly ground black pepper
- 2 Tbsp(s) organic extra virgin olive oil
- 16 ounce(s) wild shrimp, peeled and deveined
- 1 whole pink grapefruit, peeled
- 1 medium avocado, sliced

#### Preparation

1. Separate the grapefruit into sections. Reserve three-quarters of the sections for the salad. Juice the remaining grapefruit in a small bowl. &nbsp;
2. Add olive oil, mayonnaise, salt and pepper to the grapefruit juice. Whisk well and&nbsp;set aside.
3. Bring a saucepan of water to a boil. Add shrimp. Remove from heat, and let stand for 5 minutes or until shrimp are pink and tails curl. Drain. Rinse with cold water. Drain again.
4. Arrange watercress, grapefruit, avocado, red onion&nbsp;and shrimp on plates. Drizzle with dressing.
5. Serve.

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