



Greek Salad with Wild Shrimp

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

348.1 calories, 12.46 g carbohydrate, 3.62 g fiber, 8.84 g NET carbs, 40.81 g protein, 14.65 g fat

Ingredients

- 1 cup sliced organic cucumber (peeled)
- 2 clove(s) organic garlic, minced
- 6 cup(s) shredded organic romaine lettuce
- 1 cup sliced organic red onion
- 1 Tbsp fresh flat-leaf organic parsley, chopped
- 1 1/2 cup(s) cherry organic cherry tomatoes, halved
- 16 large(s) organic Kalamata olives, pitted
- 1/4 tsp(s) sea salt
- 4 ounce(s) organic crumbled feta cheese
- 1/4 tsp(s) black pepper
- 1 Tbsp organic extra virgin olive oil
- 3/4 tsp(s) dried organic oregano
- 1 1/2 pound(s) wild shrimp, peeled and deveined
- 3 Tbsp(s) organic red wine vinegar
- 2 tsp(s) organic Dijon mustard

Preparation

1. Bring water to a boil in a large saucepan. Add shrimp; cook 2 minutes or until done. Drain and rinse with cold water.
2. Place shrimp in a bowl; cover and chill.
3. Meanwhile, place lettuce, tomatoes, onion, and cucumber in a large bowl; toss to combine.
4. Combine parsley with vinegar, mustard, oil, oregano, salt, pepper and garlic, stirring with a whisk. Spoon 1 tablespoon dressing over shrimp; toss to combine.
5. Add shrimp mixture and remaining dressing to lettuce mixture; toss gently to coat.
6. Spoon about 2 3/4 cups salad onto each plate. Top each serving with 2 tablespoons cheese, and 4 olive halves.

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