

!IMPACT's Favorite Recipe Share!!

Zesty Lime Shrimp and Avocado Salad



This one we found on Facebook and it's amazing – and soooo good for you! Low on carbs, high in fiber, protein and healthy fats. Lime juice and cilantro are the key ingredients to creating this wonderful, healthy no-cook salad you'll want to make all summer long. 🥗🍹

INGREDIENTS

- * 1/4 cup chopped red onion
- * 2 limes, juice of
- * 1 tsp olive oil
- * 1/4 tsp kosher salt, black pepper to taste
- * 1 lb jumbo cooked, peeled shrimp, chopped*
- * 1 medium tomato, diced
- * 1 medium hass avocado, diced (about 5 oz)
- * 1 jalapeno, seeds removed, diced fine
- * 1 tbsp chopped cilantro

INSTRUCTIONS

- * In a small bowl combine red onion, lime juice, olive oil, salt and pepper. Let them marinate at least 5 minutes to mellow the flavor of the onion.
- * In a large bowl combine chopped shrimp, avocado, tomato, jalapeño.
- * Combine all the ingredients together, add cilantro and gently toss. Adjust salt and pepper to taste.