

Grilled Shrimp Salad with Lime Dressing

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Recipe source: [Better Homes and Gardens](#)



INGREDIENTS:

1-2 limes

½ teaspoon kosher salt

¼ teaspoon cayenne pepper

2 tablespoons plus 1 teaspoon olive oil

1 pound uncooked large shrimp in shells, peeled and deveined

2 avocados, halved, seeded, peeled, and sliced

1 large tomato, cut into chunks

½ sweet onion (Walla Walla or Vidalia), thinly sliced (1 cup)

½ cup packed fresh cilantro or flat parsley

SPECIAL NOTE: You'll need wooden skewers at least 8 inches in length. Soak them in water for 2-3 hours in advance of skewering and grilling.

DIRECTIONS:

For Lime Dressing: Remove zest from 1 lime; juice the lime(s) to get 3 tablespoons.

In a small bowl combine zest, juice, cayenne, and 1/4 teaspoon of the kosher salt. Slowly whisk in 2 tablespoons of the olive oil until combined.

For the Salad: In a medium bowl toss shrimp with the remaining 1 teaspoon oil and the remaining 1/4 teaspoon kosher salt.

Thread shrimp onto skewers that have been soaked in water for several hours.

Grill shrimp on the greased rack of a covered grill directly over medium heat 3 to 4 minutes or until opaque, turning once halfway through grilling.

On a large platter arrange shrimp, avocados, tomato, and onion. Drizzle with dressing and top with cilantro and/or parsley.