

# Citrus Shrimp Salad

Serves 4

**For the shrimp:**

- 1 tbsp. olive oil
- 1 orange, juiced
- 1 lemon, juiced
- 3 garlic cloves, crushed
- 1 tbsp. red onion, diced
- 1 tbsp. fresh parsley, chopped
- pinch of red chili flakes
- 1 lb. (450g) raw shrimp, cleaned

**For the salad:**

- 8 cups (600g) mixed green salad leaves
- 2 tbsp. olive oil
- 1 avocado, cubed
- 1 small red onion, diced
- ¼ cup (30g) flaked almonds
- ½ orange, juiced
- ½ lemon, juiced
- salt & pepper

## What you need to do

1. In a small bowl, whisk together the olive oil, orange juice, lemon juice, garlic, onion, half the parsley, and a pinch of red chili flakes.
2. Heat a non-stick frying pan over a medium heat and add the sauce, bring to a simmer and cook until reduced half way, about 5-8 minutes.
3. Add in the shrimps, season with salt and pepper, cover and cook for about 5 minutes until the prawns turn pink. Take of the heat, allow to cool slightly and top with the remaining parsley
4. Mix the shrimps with the salad greens in a large bowl. Drizzle with olive oil, add the avocado, red onion and flaked almonds. To serve, season to taste with salt and pepper and drizzle with more orange and lemon juice if required.

GF DF LC HP Q N

Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)	Fiber(g)
10 mins	15 mins	282	15	14	26	6

\*Nutrition per serving

