



lemon agave shrimp salad

cook time:

4

prep time:

10

featured product:

sweet crunchy mix

enjoy this fresh, hearty salad that is just as delicious as it is gorgeous! featuring our fan-favorite lemon agave dressing, paired with marinated feta and yummy lettuce greens. this citrusy delight will be the bright spot of any meal.



ingredients

1 container **organicgirl sweet crunchy mix**

1 pound wild-caught shrimp, 20-30, cleaned

1/2 cup snow peas

3-4 colorful radishes, thinly sliced

1 lb feta cheese in brine

organicgirl lemon agave dressing

feta marinade ingredients

1/2 cup evoo

1 tsp red chili flakes

1 tsp oregano

1 lemon, divided

salt to taste

directions

1. tear or cut feta into rough chunks, about 1/2" – 1". drain brine.
2. zest 1/2 lemon with microplane or finely chop the yellow skin only. thinly slice the other half of the lemon and set aside.
3. add feta marinade ingredients over feta, stir and let sit at room temperature for 30 minutes or up to 24 hours. (extra feta may be stored in a container for 2 weeks in the refrigerator)
4. rinse and dry shrimp. add to half of the marinade/dressing and let it sit for 20min in the fridge. reserve the other half as dressing.
5. preheat a cast iron pan or grill to medium high heat. drizzle with oil or nonstick spray
6. pat dry shrimp (to avoid splatter) and add to pan. sear 1.5 minutes per side.
7. sear lemon wheels, about 30 seconds
8. assemble salad with sweet crunchy mix base, top with shrimp, feta, lemons, radishes, snow peas and dressing.

enjoy!

nutrition

of servings 4