

## Zesty Shrimp Salad



Servings:

**8 servings**

Prep Time:

**20 min**

### Ingredients

- 1/2 cup **Red Onion**, minced
- 4 each **Limes**, juiced
- 2 tsp **Olive Oil**
- 1/2 tsp **Salt & Pepper**
- 1/2 tsp **Cumin**
- 2 lbs **Shrimp, Cooked**, diced
- 2 each **Tomatoes**, diced
- 2 ea **Avocados**, diced
- 2 each **Green Bell Peppers**, diced
- Cilantro Sauce ---
- 1 cup **Cilantro (1 bunch)**, rough chopped
- 1/2 cup **Sour Cream**
- 1/4 cup **Mayonnaise**
- 1/2 each **Lime**, juiced and zested

### Method of Preparation

#### Step 1

In a food processor or blender add all the ingredients of the cilantro sauce. Blend until smooth.

#### Step 2

Mix red onion, lime juice, olive oil, salt/pepper, and cumin. Set aside.

In a large bowl, combine shrimp with red onion mixture, tomatoes, bell peppers, and cilantro sauce. Mix until combined.

#### Step 3

Add avocados into the salad just before serving.

#### Step 4

Serve with Dave's Tortilla Chips. Enjoy!

- 1 each **Garlic Clove**
- 1/2 each **Jalapeno**, seeds removed, rough chopped
- 1/4 tsp **Salt**

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