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### **Citrus Shrimp Summer Salad**

Yield: 4 dinner-sized salads

#### *For the shrimp:*

1 lb. raw shrimp (peeled, deveined,  
and tails removed)  
3 cloves of garlic, minced  
2 tbsp. extra virgin olive oil (EVOO)  
zest of one orange  
2 tbsp. lemon juice (or orange juice)  
¼ cup coarsely chopped fresh parsley

#### *For the salad:*

6 cups salad greens  
2 avocados, chopped into bite-sized pieces  
¾ cup blueberries  
10 strawberries, sliced  
¼ of a red onion, thinly sliced  
1 red bell pepper, chopped into bite-sized pieces  
6 small tomatoes, quartered  
8 oz. goat cheese, crumbled

#### *Dressing:*

lemon oil  
blueberry balsamic



1. Wash the salad greens and arrange on four dinner plates. Top with avocado, blueberries, strawberries, red onion, bell pepper, tomatoes, and goat cheese. Drizzle the salads with lemon oil and blueberry balsamic.

2. Place the EVOO and shrimp in a sauté pan over medium heat. Stir in the garlic, orange zest, and lemon juice. Cook until the shrimp is opaque, about 5-8 minutes. Stir in the parsley and cook for another 2 minutes. Top the prepared salads with the cooked shrimp.