

Foodnity Recipes

Shrimp Salad Recipe – Fresh and Easy

15 min Prep time	**5 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Salad

- ▢ 1 lb shrimp, peeled and deveined
- ▢ 4 cups mixed greens (romaine, spinach, arugula)
- ▢ 1 cucumber, thinly sliced
- ▢ ½ red onion, thinly sliced
- ▢ 2 tbsp fresh dill, chopped
- ▢ ¼ cup feta cheese, crumbled

Lemon Vinaigrette

- ▢ 3 tbsp extra-virgin olive oil
- ▢ 2 tbsp fresh lemon juice
- ▢ 1 tsp honey
- ▢ ½ tsp Dijon mustard
- ▢ Salt and pepper to taste

Instructions

1. Pat the shrimp dry, season lightly with salt, and set aside.
2. Whisk together olive oil, lemon juice, honey, Dijon, salt, and pepper in a small bowl; let the vinaigrette sit.
3. Heat a skillet over medium-high heat, add a drizzle of oil, and sauté the shrimp until they turn pink, about 2 minutes per side. Remove and let cool slightly.
4. In a large bowl combine mixed greens, cucumber, red onion, and feta. Drizzle with the vinaigrette and toss gently.
5. Fold the warm shrimp into the salad, sprinkle with fresh dill, and serve immediately.

Nutrition per serving

280 kcal	28 g	8 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a bit of heat, try adding a pinch of red pepper flakes – it pairs well with the lemon.
- For a richer flavor, drizzle a tiny spoonful of avocado chicken salad mash on top.
- Adjust honey if you prefer a more tart vinaigrette; start with half a teaspoon and taste.