

Zesty Lime Shrimp & Avocado Salad - A Refreshing & Healthy Delight!

Zesty Lime Shrimp and Avocado Salad: A Light & Refreshing Meal!



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15 min

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INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 2 ripe avocados, diced
- 1/4 cup red onion, finely chopped
- 1 cup cherry tomatoes, halved
- 1/4 cup fresh cilantro, chopped
- Juice of 2 limes
- Salt and pepper, to taste

1 tablespoon olive oil (for cooking)

How to Make Zesty Lime Shrimp and Avocado Salad:

1. Cook the Shrimp:

Heat 1 tablespoon of olive oil in a pan over medium heat.

Add the shrimp, season with salt and pepper, and cook for 2-3 minutes per side until pink and opaque.

Remove from heat and let cool slightly.

2. Make the Lime Dressing:

In a small bowl, whisk together: Juice of 2 limes? Salt and pepper, to taste

3. Assemble the Salad:

In a large salad bowl, combine: Cooked shrimp? Diced avocado? Red onion? Cherry tomatoes? Fresh cilantro

4. Dress & Toss:

Drizzle the zesty lime dressing over the salad.

Gently toss everything together until well combined.

5. Serve & Enjoy!:

Serve immediately for the freshest, most flavorful experience!

Pro Tips for the Best Shrimp & Avocado Salad:

Fun Variations to Try:

What to Serve with Shrimp & Avocado Salad:

FAQs About Shrimp & Avocado Salad:

A Fresh & Zesty Dish You'll Love!:

DIRECTIONS

1. Cook the Shrimp: Heat 1 tablespoon of olive oil in a pan over medium heat.
2. Add the shrimp, season with salt and pepper, and cook for 2-3 minutes per side until pink and opaque.
3. Remove from heat and let cool slightly.
4. Make the Lime Dressing: In a small bowl, whisk together: ? Juice of 2 limes? Salt and pepper, to taste
5. Assemble the Salad: In a large salad bowl, combine: ? Cooked shrimp? Diced avocado? Red onion? Cherry tomatoes? Fresh cilantro
6. Dress & Toss: Drizzle the zesty lime dressing over the salad.
7. Gently toss everything together until well combined.
8. Serve & Enjoy!: Serve immediately for the freshest, most flavorful experience!
9. ? Pro Tip: If making ahead, add the avocado just before serving to prevent browning.
10. Pro Tips for the Best Shrimp & Avocado Salad: ? Use Fresh Lime Juice - It gives a much brighter, more natural citrus flavor.? Don't Overcook the Shrimp - Overcooked shrimp can become rubbery-stick to 2-3 minutes per side.? Avocado Trick - Toss avocado chunks in lime juice before adding to slow down browning.? Want More Protein? - Add grilled chicken or black beans for extra protein.
11. Fun Variations to Try: ? Spicy Shrimp Avocado Salad - Add chopped jalapeños or a dash of cayenne pepper.? Creamy Avocado Dressing - Blend avocado, lime juice, and Greek yogurt for a creamy twist!? Tropical Shrimp Salad - Mix in pineapple or mango for

a sweet and savory combination.? Shrimp & Quinoa Salad - Toss with cooked quinoa for extra fiber and nutrients.

12. What to Serve with Shrimp & Avocado Salad: Pair this fresh, vibrant salad with:
13. ? Crusty Bread - To soak up the tangy lime dressing.? Cilantro Lime Rice - A great side dish to complement the salad.? Margaritas or Fresh Lemonade - The perfect refreshing drink pairing! ? Tortilla Chips or Tostadas - Scoop up bites of salad for a fun twist.
14. FAQs About Shrimp & Avocado Salad: Q: Can I make this salad ahead of time?A: Yes! Prepare everything except the avocado and dressing. Add them just before serving to keep it fresh.
15. Q: How long does this salad last?A: It's best eaten fresh, but leftovers can be stored in an airtight container in the fridge for up to 1 day.
16. Q: Can I use frozen shrimp?A: Absolutely! Just thaw, rinse, and pat dry before cooking.
17. Q: What's the best way to cook shrimp for this salad?A: SautØed, grilled, or poached shrimp all work well-grilling adds extra smoky flavor!
18. A Fresh & Zesty Dish You'll Love!: This Zesty Lime Shrimp and Avocado Salad is a perfect balance of fresh flavors, creamy textures, and zesty citrus goodness. Whether you're making it for a light lunch, meal prep, or a healthy dinner, it's a delicious and satisfying dish that never disappoints.
19. Try it out and let me know-what's your favorite way to enjoy shrimp salad? Drop a comment and share your tasty creations! ???

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