

Serves 6-8

Southwestern Shrimp Salad

featuring... 34° Natural Crispbread

Ingredients:

24 pieces **34° Natural Crispbread**
6 oz. small, impeccably fresh shrimp
(51-60 is a good size)
2 oz. black beans, rinsed and drained
2 oz. sweet corn, rinsed and drained
1 oz. diced red onion
1 oz. diced red, green or yellow bell pepper
(or any combination thereof)
Fresh chopped cilantro
Lime juice
Kosher salt and fresh pepper
Hot sauce

Directions:

- In a small bowl, gently combine the beans, corn, onion, pepper and cilantro.
- Taste for seasoning and add lime juice, hot sauce, salt and fresh pepper to taste.
- If using unpeeled shrimp, remove legs and most of shell but leave tail on for presentation, or shell completely according to your preference.
- Heat a small nonstick skillet; once heated, pour in a 2-count of olive oil and add shrimp.
- Season shrimp with salt, pepper and a squeeze of lime, and cook for 2 to 3 minutes or until pink. (Do not overcook as shrimp will turn rubbery and unpleasant.)
- Pile a spoonful of the corn and bean salad on the crispbread, top with one shrimp and a sprig of cilantro and serve immediately.

Tip: This fresh, spicy combination would also work well with thin strips of grilled chicken in place of the shrimp.



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