

RECIPE OF THE WEEK: PALEO EDITION

Shrimp and Mango Salad

Ingredients:

3 Tbsp fresh lime juice
2 Tbsp olive oil
2 large mangos, peeled, pitted and diced
2 avocados, peeled, pitted and diced
2/3 cup green onion, finely chopped
2/3 cup cilantro, finely chopped
1lb peeled, cooked shrimp
Sea salt and freshly ground black pepper to taste

Instructions:

1. In a small bowl prepare the vinaigrette by combining the lime juice with the olive oil. Season to taste with salt and pepper and whisk together. Set aside.
2. In a large bowl, mix the mangoes with the avocado, green onion, cilantro and shrimp. Pour in the vinaigrette and give it a good toss. The salad is best served cold, so if you are not serving right away, allow it to chill until then.

Compliments of paleodietlifestyle.com

