



Dill-icious Shrimp Salad

- 1/4 cup olive oil
- 1 Tbsp. white wine vinegar
- 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 12 cups winter salad mix (arugula, butter lettuce, baby beet greens and amaranth)
- 1 cup seeded, sliced cucumber
- 1/2 cup dill sprigs
- 3/4 pound large shrimp, cooked and peeled
- 1/4 cup Almond Accents® Original Oven Roasted Sliced Almonds



Preparation Time : 15 minutes

In large bowl, whisk together oil and vinegar; season with salt and pepper. Add salad mix, cucumber, dill and shrimp. Toss gently until evenly coated with dressing. Divide salad among 4 plates. Sprinkle with Almond Accents.

Serves 4

Nutrition Information Per Serving: 288 calories; 19 g fat; 167 mg cholesterol; 343 mg sodium; 9 g carbohydrate; 5 g fiber; 23 g protein

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