



Luau Shrimp Salad Cups

- 1/4 cup olive oil
- 3 Tbsp. seasoned rice vinegar
- 1 tsp. grated fresh ginger
- 2/3 cup cubed cantaloupe
- 2/3 cup cubed pineapple
- 2/3 cup strawberries, stemmed and halved
- 1 large avocado, cubed
- 1/2lb. peeled cooked shrimp
- 1/2 cup Almond Accents® Honey Roasted Flavored Sliced Almonds
- 8 large butter lettuce leaves
- 1/4 cup toasted shredded coconut (optional)



Preparation Time : 15 minutes

In large bowl, whisk together oil, vinegar and ginger. Gently mix in cantaloupe, pineapple, strawberries, avocado, shrimp and Almond Accents. Arrange 2 lettuce leaves on each of 4 salad plates; mound salad on top. Sprinkle with coconut, if desired.

Makes 4 servings

Nutrition Information Per Serving (without coconut): 375 calories; 29 g fat; 111 mg cholesterol; 297 mg sodium; 14 g carbohydrate; 4 g fiber; 16 g protein

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