

Mediterranean Shrimp Salad

- Prep Time: 35 minutes
- Cook Time: 35 minutes
- Total Time: 1 hour, 10 minutes
- Servings: 6



Ingredients:

- 1 package Fremont Fish Market Jumbo EZ Peel Raw Shrimp, thawed
 - 1 bottle Tuscan Garden Mediterranean Dressing
 - 3 cloves garlic, minced, divided
 - 1 3/4 cups water
 - 2 cups Earthly Grains Instant Brown Rice, uncooked
 - 1 1/4 teaspoons Stonemill Iodized Salt, divided
 - 1/2 cup plus 1 tablespoon Priano Extra Virgin Olive Oil, divided
 - 1 lemon, juiced, about 1/4 cup
 - 1/4 teaspoon Stonemill Crushed Red Pepper Flakes
 - 1/2 cup Emporium Selection Feta Cheese Crumbles
 - 3 cups Simply Nature Organic Spring Mix
 - 1/4 cup scallions, chopped
 - 1/4 cup cherry tomatoes
 - 1 small red onion, sliced
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Directions:

1. Peel thawed shrimp, leaving tail intact. If desired, the tail can be removed completely. Combine shrimp in a medium bowl with Mediterranean dressing and 2 cloves of minced garlic. Cover and refrigerate for at least 30 minutes.
2. Bring 1 3/4 cups water to a boil, then add uncooked rice, 1 teaspoon salt and 1 tablespoon olive oil. Return to boil, reduce heat, cover and simmer 5 minutes. Remove from heat, stir, cover pot and let stand for 5 minutes, then fluff with a fork.
3. Meanwhile, in a medium bowl, combine lemon juice, remaining clove of garlic, remaining 1/4 teaspoon salt and red pepper flakes, and whisk together well. While continuously whisking, slowly drizzle 1/2 cup olive oil into the mixture, creating a vinaigrette.
4. Preheat a grill or grill pan. Working quickly, grill shrimp for 1-2 minutes per side or until shrimp appear opaque and lightly charred.
5. In a large serving bowl, combine warm rice with shrimp and remaining ingredients. Then add vinaigrette and toss to combine.



Recipe Courtesy of:
ALDI Test Kitchen