

Avocado Shrimp Salad



Prep:

5 minutes

Total:

15 minutes

Makes:

10 - 1 cup servings

Utensil:

Saladmaster Food Processor

6.5 Qt. Double Walled Bowl

Rate ★★★★★

Recipe:

Contributed By:

Diana Valenciano

[Write a Review](#)

Recipe Description:

This easy to make and delicious salad is the perfect refreshing treat on a summer day. Pair with some tortilla chips or tostadas for an extra crunch and flavor.

2 cucumbers, shredded, use Cone #2
1/2 medium
red onion, strung, use Cone #2
12 oz
shrimp, tail-off peeled & deveined, cut into 1/2 inch pieces
2 large

avocados, diced
1/2 cup
cilantro
1/4 cup
lime juice
1 tbsp
garlic, shredded, use Cone #1
1 tsp
natural salt
1 tsp
black pepper
2 cups
cherry tomatoes, cut into fourths

Directions:

1. Use the Saladmaster Food Processor and on Cone #2 process the cucumbers and onion. Use Cone # 1 to shred/mince the garlic.
2. Add the shrimp, tomatoes, avocado, cilantro, lime juice and salt/pepper and combine.
3. Season to taste. Add additional lime juice to taste.
4. Serve over corn tostadas, chips or on its own.

Nutritional Information per

▼ Serving

Calories: 115
Total Fat: 6g
Saturated Fat: 1g
Cholesterol: 66mg
Sodium: 315mg
Total 7g
Carbs:
Dietary Fiber: 4g
Sugar: 2g
Protein: 9g