

## 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:

Select rating Give Avocado Shrimp Salad 1/5 Give Avocado Shrimp

Salad 2/5 Give Avocado Shrimp Salad 3/5 Give Avocado Shrimp

Salad 4/5 Give Avocado Shrimp Salad 5/5

### 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

<sup>1</sup>/<sub>2</sub>  
medium

red onion, strung, use Cone #2

12  
oz

shrimp, tail-off peeled & deveined, cut into <sup>1</sup>/<sub>2</sub> inch pieces

2

large  
avocados, diced  
    <sup>1</sup>?<sub>2</sub>  
cup  
cilantro  
    <sup>1</sup>?<sub>4</sub>  
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 Carbs:**

7g

**Dietary Fiber:**

4g

**Sugar:**

2g

**Protein:**

9g

