CITRUS AND AVOCADO SALAD

Ingredients:

- Citrus Shrimp:
- 1 T coconut oil, melted
- 4 clementines
- 3 lemons
- 5 tsp garlic, finely chopped
- 1 tsp sea salt
- ½ tsp ground pepper
- 1 lb. shrimp
- Salad Base:
- Mixed power greens (about 12 cups)
- 2 avocados, diced
- 2 T olive oil
- 1 lemon
- Salt to taste



Directions:

In a medium bowl, using a handheld juicer, squeeze the juice from all clementines and lemons. Add in the coconut oil and minced garlic and whisk together. Transfer mixture to a large skillet on the stove. Bring to a simmer on medium heat for 5 minutes. Add in shrimp, salt and pepper. Cover and cook for another 5 minutes or until the shrimp turn pink. Remove from heat. In a large bowl combine diced avocadoes with power greens. Mix in shrimp and drizzle with olive oil and squeeze lemon over top. Toss salad until well-combined. Add salt to taste. Serves 4.

NUTRITION PER SERVING:

Calories (per serving): 395
Protein: 37g
Carbohydrates: 31g
Fat: 21g

ALLOY®