



Olive on Tap Fresh Grilled Shrimp Salad with Honey Mustard Dressing

A simple salad made almost entirely on the grill.

INGREDIENTS: 1 1/4 pounds shrimp, peeled and deveined (*Note: Below*) * 2 tablespoons chopped parsley * 2 cloves fresh garlic, minced * 1 tablespoon lemon zest * 3 tablespoons **Olive on Tap Garlic Olive Oil** * 1/2 teaspoon salt * For the salad: 3 hearts of romaine (Sliced down the center with end intact) * 2 ears of corn, husked * 2 bell peppers (yellow, red, orange whatever you like) * 1 cucumber, diced * 1 large avocado, diced (optional) add just before serving * 2 1/2 cups of chopped grape tomato * **Honey Mustard Vinaigrette:** 1 tablespoon **Olive on Tap Dijon Mustard** * 2 tablespoons **Olive on Tap White Wine Vinegar** * 1/3 cup **Olive on Tap Lemon Olive Oil**

Shrimp: Add the parsley, garlic, lemon zest, olive oil and salt in a bowl. Add the shrimp and stir to combine. Let marinade for 10-15 minutes while you chop all the veggies and prepare the dressing. Place 4-6 shrimp on wooden skewers before grilling. **Dressing:** Whisk together the mustard, vinegar with a pinch of salt. **Grilling:** Preheat the grill and spray with cooking spray if desired. Grill time will vary for the ingredients so start with the corn. Spray the corn with cooking spray, season with a pinch of salt and roast, turning every 4-5 minutes for about 15-18 minutes total. Add the whole bell pepper next and grill for 1 minute or longer if you'd like it to char a bit. Add the shrimp skewers near the end of cooking time, they'll take about 2-3 minutes per side. Spray the romaine hearts with cooking spray and sprinkle with a tiny pinch of salt, grill for about 2-3 minute on each side. **Assemble:** Add the chopped cucumbers, avocados, and tomatoes to a large salad bowl. Remove the stem from the romaine hearts and chop. Chop the corn kernels off the cob. Dice the bell pepper. Add all the ingredients to the bowl and toss with the dressing. **Serve immediately.** *Note: Chicken will work well instead of shrimp for this recipe. You can simply grill the boneless chicken breasts or thighs and dice before adding to the salad. Note that the cooking time will be slightly longer for chicken breasts/thighs than shrimp.* Though it's not really part of the recipe, I added in a handful of pea shoots at the end just for picture!