



## LUCKY 32 Southern Kitchen

### Shrimp and Peach Salad

|     |             |  |
|-----|-------------|--|
| 1   | each        | peach – peeled, pitted and sliced      |
| 6   | ounces      | shrimp – poached or steamed and peeled |
| 1/2 | each        | avocado – sliced                       |
| 2   | tablespoons | lime juice                             |
| 2   | tablespoons | honey                                  |
| 1/2 | cup         | thin sliced red onion                  |
| 2   | ounces      | baby spinach                           |
| 1   | teaspoon    | extra virgin olive oil                 |
| 1/8 | teaspoon    | salt                                   |
| 1/8 | teaspoon    | black pepper                           |

Add salt, pepper and oil to mixing bowl and combine well.

Toss spinach in oil mixture and then remove to a serving bowl.

Add honey and lime to same mixing bowl and combine well.

Add peaches, onions and shrimp tossing to coat with dressing.

Arrange peach mixture over spinach.

Slice avocado and serve over top of salad.

### Makes – 1 serving

*Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.*

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