



**CAMP
SOUTHERN
GROUND**

CITRUS SHRIMP AND AVOCADO SALAD

Courtesy of The Remedy Kitchen

INGREDIENTS

Shrimp

- 1 tablespoon olive oil
- 1 cup fresh orange juice (about 2 oranges)
- 1/2 cup fresh lemon juice (about 3 lemons)
- 5 cloves garlic, minced or pressed
- 1 tablespoon finely chopped red onion (or shallot)
- 1 tablespoon fresh parsley, chopped
- Pinch red pepper flakes
- Freshly ground black pepper and kosher salt
- 3 pounds medium shrimp, peeled and deveined

Salad

- 8 cups greens (such as arugula, spinach, or spring mix)
- 1 avocado, sliced or diced
- 1 shallot, minced
- 4 ounces sliced almonds or pumpkin seeds, salted and toasted

INSTRUCTIONS

1. In a medium bowl, whisk together the olive oil, orange juice, lemon juice, garlic, onion, 2 teaspoons of the parsley, and pinch of red pepper flakes. Pour the mixture into a large skillet set over medium heat. Bring to a simmer and cook until reduced by half, about 5 to 8 minutes.
2. Add the shrimp, season with kosher salt, and freshly ground black pepper, cover, and cook until they turn pink, about 5 minutes.
3. Top with the remaining parsley and let the shrimp cool.
4. Once the shrimp has cooled, lightly toss the greens, the shrimp, and its sauce together.
5. Add the avocado, shallots, and nuts.
6. Season to taste with kosher salt and freshly ground black pepper. Enjoy!