

Shrimp Cobb Salad

Some Kitchen Stories

Notes: Can be made, start to finish, in less than 1 hour! An ideal summer lunch.

Shrimp Cobb Salad

Adapted from Cooking Light - May 2011

Ingredients

4 slices center-cut bacon
1 pound large shrimp, peeled and deveined
1/2 teaspoon paprika
1/4 teaspoon black pepper
Cooking spray
1/4 teaspoon salt, divided
2 1/2 tablespoons fresh lemon juice
1 1/2 tablespoons extra-virgin olive oil
1/2 teaspoon whole-grain Dijon mustard
1 (10-ounce) package romaine (or baby spinach or mesclun) salad
2 cups cherry tomatoes, quartered
1 cup shredded carrots (about 2 carrots)
1 cup frozen whole-kernel corn, thawed
1 ripe peeled avocado, cut into 8 wedges

Directions

Cook bacon in a large nonstick skillet over medium heat until crisp.

Remove bacon from pan; cut in half crosswise. Wipe pan clean with paper towels.

Increase heat to medium-high. Sprinkle shrimp with paprika and pepper. Coat pan with cooking spray. Add shrimp to pan; cook 2 minutes on each side or until done. Sprinkle with 1/8 teaspoon salt; toss to coat.

While the shrimp cooks, combine remaining 1/8 teaspoon salt, juice, oil, and mustard in a large bowl, stirring with a whisk.

Add lettuce; toss to coat.

Arrange about 1 1/2 cups lettuce mixture on each of 4 plates. Top each serving with about 6 shrimp, 1/2 cup tomatoes, 1/4 cup carrot, 1/4 cup corn, 2 avocado wedges, and 2 bacon pieces.