



## **CORN & SHRIMP SUMMER SALAD**

### **INGREDIENTS**

- 1 lb raw shrimp, peeled and deveined (large or jumbo)
- 1 large avocado, diced
- 1 jalapeño pepper, seeded and sliced
- 1 C cherry or grape tomatoes, halved
- 1 C fresh corn kernels
- 1/2 red onion, minced
- Freshly chopped cilantro (or parsley)
- 2 T butter, melted + 1 tablespoon butter at room temperature
- 1 T lemon juice
- 1 T olive oil
- 1/2 tsp salt and fresh cracked black pepper



### **INSTRUCTIONS**

1. Melt 1 tablespoon butter in a skillet over medium-high heat. Toast corn, stirring regularly for a couple of minutes until slightly charred and set aside.
2. Toss shrimp with 2 tablespoons melted butter in a bowl until well-coated. Add shrimp to the same skillet in a single layer, searing for a minute or until it starts to become pink around the edges, then flip and cook until shrimp are cooked through, less than a minute. Transfer shrimp to a shallow plate and allow to cool while you prepare the other ingredients for the salad.
3. Add all ingredients for the salad to a large mixing bowl. Combine olive oil, lime juice, salt and pepper and drizzle over the salad and toss everything together. Adjust seasoning with more salt and pepper. Serve the shrimp avocado corn salad immediately and enjoy!