



Spicy Shrimp and Roasted Veggie Salad

What you'll need:

12 oz frozen cooked shrimp, thawed with tails removed

2 bell peppers, sliced (red/yellow/orange)

1 medium red onion, sliced

1 head of butter lettuce

olive oil

tapatio (to taste)

garlic salt (to taste)

freshly ground black pepper (to taste)

ranch dressing

For serving: halved grape tomatoes, shredded Mexican style cheese, sliced avocado and quartered limes

What you'll do:

Preheat oven to 425.* Line a cookie sheet with foil and mix shrimp, bell peppers and onion in a single layer over the foil. Brush the shrimp and veggie mixture with olive oil, then sprinkle with garlic salt and black pepper to your tastes. Douse the whole lot with tapatio to your desired level of spiciness. Cover with another layer of foil and seal the edges together. Roast in the oven for 10 minutes, then turn the packet over and roast another 10 minutes before checking for doneness. Shrimp should be hot, veggies tender-crisp.

Tear the butter lettuce into bite size pieces and place in a large bowl. Mix in the shrimp and roasted veggie mixture, along with grape tomatoes and shredded cheese. Top with ranch dressing and sliced avocados. Serve with quartered limes.

*For grilling: Preheat grill on high for 10-15 minutes. Turn heat to the lowest setting or wait for flames to die down on charcoal grills. Place foil packet in grilling basket or directly on grill grate. Cook 10 minutes each side, checking for doneness halfway through.