Blackened Shrimp Salad

1 tablespoon extra virgin olive oil

12 large shrimp, deveined, tails removed

1-2 teaspoons blackening seasoning

4 cups spring mix (or your favorite lettuce)

¼ cup black beans, drained and rinsed

¼ cup grilled corn

¼ cup fresh salsa

lime wedges for serving

Creamy Cilantro Lime Dressing

½ cup cilantro

½ cup plain Greek yogurt

2 tablespoons lime juice

3 tablespoons extra virgin olive oil

1 garlic clove

1½ teaspoons honey

Heat oil in skillet. Season shrimp with blackened seasoning.

Add to skillet and saute until cooked through.

Fill bowls with salad greens.

​Top with cooked shrimp, black beans, salsa, corn and lime wedges.

​Combine dressing ingredients.

Drizzle over salad.