Taco Lime Shrimp Salad

1 lb. shrimp, peeled and deveined

5 cups mixed greens

1/2 cup cherry tomatoes, halved

1 avocado, chopped

1/2 red onion, sliced

1 tbsp. chili powder

1/2 tbsp. paprika

1/2 tsp. cumin powder

1/2 cup lime juice

1/3 cup packed cilantro leaves, roughly chopped

1/4 cup extra virgin olive oil

​In a bowl, combine the chili powder, paprika, cumin, and 1/4 cup lime juice.

​Place the shrimp in the chili mixture and marinate for 20 minutes.

​Thread the shrimp on skewers.

​Grill the shrimp until they turn pink, 4 to 5 minutes per side.

​Combine the cilantro, olive oil, 1/4 cup lime juice, and season to taste

Combine the mixed greens, tomatoes, avocado, red onion and shrimp in salad bowl.

​Drizzle with vinaigrette and serve.