



## CARIBBEAN COCONUT SHRIMP SALAD

Feel the breeze as you take your taste buds on a magical cruise through the Caribbean

**Yield:** 4 Servings

### INGREDIENTS

1 Unit Orange sauce (included in carton)

1/4 C Olive oil

1 tsp. Red Wine vinegar

2 tbsp. Honey

1/4 C Lime Juice (about 2 limes)

1/4 C Macadamie nuts, roughly chopped (if desired)

1 cucumber, chopped

1 bag of romaine lettuce, chopped

1 Unit SeaPak Coconut Shrimp



### DIRECTIONS

- 1 BAKE coconut shrimp according to package directions.
- 2 PLACE lettuce and chopped cucumber in a large bowl.
- 3 WHISK together all ingredients for the dressing (except nuts) in a small bowl. Pour desired amount of dressing over lettuce and toss.
- 4 PLACE lettuce mixture on serving plates. Top with cooked coconut shrimp. Sprinkle with nuts as a garnish and serve.