



COCONUT SHRIMP AND SWEET POTATO SALAD

This healthy combo of shrimp and sweet potatoes is guaranteed to make your taste buds love you

Yield: 6 Servings

INGREDIENTS

- 1 Item** Head of butter lettuce
 - Kosher salt and ground black pepper, to taste
 - juice and zest from one lime
- 1/2 C** Plain Yogurt
- 1 Unit** (20 oz) pineapple chunks, drained
- 6 Slice** Bacon, cooked crisp and crumbled
- 1 Unit** SeaPak Family Size Coconut Shrimp
- 4 Item** Large sweet potatoes, cooked, peeled and diced into 1 1/2 inch pieces



DIRECTIONS

- 2** In a large mixing bowl, fold the potatoes, bacon, pineapple, yogurt, lime juice and zest together. Salt and pepper to taste. To serve, line serving bowl or individual bowls with lettuce leaves and top with sweet potato salad with warm coconut shrimp on the side.
- 1** Bake Seapak® Coconut Shrimp according to package directions and keep warm.