

Chilled Shrimp Salad

Printed from Salad Recipes at <http://www.saladrecipes.org/>

It's a chilled shrimp salad full of crisp vegetables and a zippy dressing. Perfect for picnics and patios!

Ingredients:

1 pound cooked shrimp, coarsely chopped
½ pound grape tomatoes, halved
½ pound fresh asparagus, blanched, chopped
1 cup sweet corn
¼ cup thinly sliced red onion
¼ cup extra-virgin olive oil
3 tablespoons red wine vinegar
3 tablespoons chopped fresh basil
½ teaspoon sea salt
¼ teaspoon black pepper

Directions:

- 1) Combine shrimp, tomatoes, asparagus, corn, and onion in a large bowl; toss gently.
- 2) Combine remaining ingredients in a small bowl; whisk until smooth.
- 3) Pour dressing over shrimp mixture; toss to coat. Chill 2 hours until overnight.