

# Shrimp and Avocado Salad

1 1/2 lbs peeled and deveined medium shrimp (51-60)  
2 T coconut oil + 1 T  
juice of 2 limes  
1/4 tsp sea salt  
1/4 tsp fresh cracked black pepper  
1 cup celery, finely diced  
2 scallions, chopped  
1 avocado, diced  
1/4 cup cilantro, chopped

In large sauté pan, heat 2 tablespoons coconut oil on medium high heat. Add shrimp and cook for 4-6 minutes or until opaque. Let cool slightly.

In medium bowl, whisk together lime juice, 1 tablespoon coconut oil, sea salt and pepper to make lime dressing.

In large bowl, combine cooked shrimp with pan juices, celery, scallions, avocado and toss with lime dressing. Add cilantro and toss again. Serve on toasted bun, grilled flatbread or on bed of fresh greens.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN