

Fire Cracker Shrimp Salad

Servings: 1

INGREDIENTS

- 3 oz Harbor Banks® 41/50 P&D tail-off shrimp
- 1 oz Monarch® hot sauce
- 1 oz zesty breader
- 3 oz spring mix
- ½ oz shredded carrot
- 1 oz diced celery
- ½ oz red onion, sliced
- 1 oz grape tomatoes
- 4 ea black olives
- 3 oz Monarch barbeque bleu cheese dressing

PREPARATION

Soak shrimp in hot sauce for 5 minutes, toss in breader and deep fry for 30 seconds. Mix together the spring mix, vegetables and olives. Toss with the barbeque bleu cheese dressing. Serve on a chilled plate. Top with the fried shrimp.

