

HOW TO MAKE ROBERT IRVINE'S



GRILLED SHRIMP AND PINEAPPLE SALAD

INGREDIENTS

FOR THE SALAD

1 lb (16-20) fresh shrimp, peeled and deveined

1/4 pineapple, diced

1 head Bibb lettuce

1 head romaine lettuce

12 cherry tomatoes, halved

1 bulb fennel, sliced thin

1/2 red onion, sliced thin

1 ear corn, grilled and cut from the cob

1 avocado, diced

FOR THE DRESSING

1/2 cup orange juice

2 cloves garlic, minced

2 egg yolks

1 thumb ginger, minced

1 oz grapeseed oil

1 oz chili oil

SERVES
4

*[Scale the ingredients
for your family and friends.]*

- 1 Season shrimp with salt and pepper, and place on a hot grill. Cook for 2–4 minutes on each side.
- 2 For the dressing, add orange juice, garlic, egg yolks, and ginger into a food processor.
- 3 Slowly add grapeseed oil and chili oil while pulsing the processor.
- 4 Season with salt and pepper.
- 5 In a separate bowl, add pineapple, lettuce, tomatoes, fennel, red onion, and grilled shrimp.
- 6 Add dressing. Toss and serve and top with corn and avocado.
- 7 Don't forget Pure Life® water!



Make the recipe and share with
#PureLifeSummerChallenge

