

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

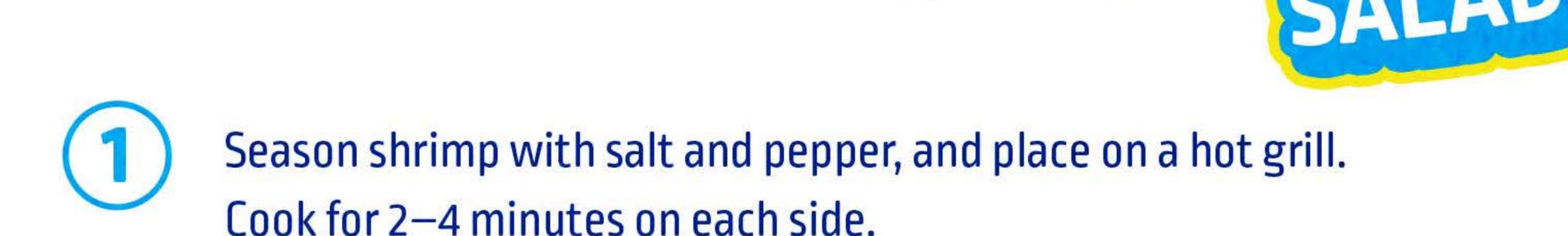
1 thumb ginger, minced

1 oz grapeseed oil

1 oz chili oil



(Scale the ingredients for your family and friends.)



SHRIMPANDPINERPI

- For the dressing, add orange juice, garlic, egg yolks, and ginger into a food processor.
- Slowly add grapeseed oil and chili oil while pulsing the processor.
- Season with salt and pepper.
- In a separate bowl, add pineapple, lettuce, tomatoes, fennel, red onion, and grilled shrimp.
- Add dressing. Toss and serve and top with corn and avocado.
- Don't forget Pure Life® water!









