

GUASTELLO'S VILLAGE MARKET

Summer Shrimp Salad with Grilled Peaches and Fresh Corn

Serves 4

Ingredients

1 head romaine lettuce, chopped
1 medium red onion, thinly sliced
2 ears sweet corn, kernels cut off the cob
2 medium tomatoes, chopped
1 avocado, pitted and sliced
1 ½ pounds large shrimp, peeled, deveined, tails removed
6 wooden skewers, soaked in water for about 1 hour
½ teaspoon chili powder
½ teaspoon garlic powder
¼ teaspoon salt
¼ teaspoon freshly ground black pepper
2 peaches, pitted and sliced
Dressing of your choice

Divide the romaine among 4 large plates or bowls. Repeat with the red onion, corn, tomato, and avocado.

In a small bowl, combine the chili powder, garlic powder, salt, and pepper. Thread the shrimp onto the wooden skewers. Season the shrimp evenly on both sides with the spice mixture.

Preheat your grill to high. Lightly spray the shrimp skewers and the peach slices with an oil mister or cooking spray. Grill the shrimp until pink and opaque, about 2 to 3 minutes per side. Grill the peaches until grill marks are present on both sides, 3 to 5 minutes.

Slide the shrimp off the skewers and divide them, along with the grilled peaches, among the salad plates. Drizzle each plate with 2 tablespoons of dressing.

Credit: *dailyburn.com*