Shrimp and Mango Salad

Portion Size: ½ cup Yield: 8

Ingredients:

Shrimp 16/20, tail removed	2 lbs
Red Onion, chopped fine	½ cup
Mango, peeled and diced	1 cup
Lime Juice, fresh	3 TBSP
Extra Virgin Olive Oil	2 TBSP
Salt	¾ tsp
Black Pepper	½ tsp
Cilantro	¹⁄₄ cup

Preparation:

- 1. Bring a pot of water up to a simmer. Poach shrimp in water just until cooked to an internal temperature of 145°F degrees. Immediately shock shrimp in an ice bath.
- 2. Chop shrimp into 1/4" pieces.
- 3. In a bowl, toss together onion, mango, lime juice, oil, salt, pepper, cilantro and shrimp.

Nutrition Information Per Serving:

Calories	Protein (g)	Carbs(g)	Fiber (g)	Sugar (g)		Sat Fat (g)	
120	15	6	.5	3	5	1	510









