



Total Time
20 MIN.

Serving & Size
1 SERVING (4 OZ SHRIMP, 1 SALAD, 1/4 CUP DRESSING)

Difficulty
EASY

Yields
24


Looking for a new salad recipe to mix up your menu? Try our Pico de Gallo Shrimp and Avocado Salad made with Pace® Mild Chunky Salsa. Extra large shrimp, cherry tomato, corn, avocados, and ranch dressing finish off the salad for the perfect blend of flavors.

Nutrition Facts	
Serving Size	1 SERVING (4 OZ SHRIMP, 1 SALAD, 1/4 CUP DRESSING)
Amount Per Serving	
Calories 419	
	% Daily Value
Total Fat 28.9g	44%
Saturated Fat 4.2g	21%
Cholesterol 153mg	51%
Sodium 1562mg	65%
Total Carbohydrate 25.2g	8%
Dietary Fiber 6.8g	27%
Protein 18.8g	38%
Vitamin A %	Vitamin C 24%
Calcium 9%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE

 Pace® Chunky Salsa- Mild	64 oz.	7 cups
shrimp, x-large, peeled, deveined	6 lb.	
vegetable oil		1/4 cups
ranch dressing	34 oz.	1 qt.
mixed salad greens	36 oz.	2 1/4 gallons
avocado, ripe, peeled, pitted, sliced	42 oz.	6 ea.
cherry tomatoes, cut in half	30 oz.	1 1/2 qt.
frozen whole kernel corn, roasted	36 oz.	1 1/2 qt.

INSTRUCTIONS

1. In large container or resealable bag, mix shrimp with 1 qt. Pico de Gallo, toss well and cover; refrigerate 1-2 hours before cooking, mixing occasionally, during marinating time.
2. Remove shrimp from marinade and discard marinade.
3. Heat oil in large rondo or deep-sided skillet over medium-high heat; add shrimp and sauté 2-3 minutes until just barely cooked through. Remove from heat, drain and discard oil.
4. Toss shrimp with 2 cups reserved Pico de Gallo and coat well. Reserve.
5. For Pico Ranch Dressing: In bowl combine 2 cups remaining Pico de Gallo with ranch dressing; mix well. Cover and refrigerate until ready to use.
6. ~~To Serve:~~ For each serving, place 1 1/2 cups salad into bottom of a chilled salad plate. Top with 4 oz. shrimp. Place 1/4 cup (several slices) avocado around salad. Sprinkle top with 1/4 cup tomato halves and 1/4 cup corn kernels. Serve each salad drizzled with 1/4 cup Pico Ranch dressing.