



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)
<b>Amount Per Serving</b>	
<b>Calories</b>	420
<b>% Daily Value</b>	
<b>Total Fat</b> 28.9g	<b>44%</b>
<b>Saturated Fat</b> 4.3g	<b>22%</b>
<b>Cholesterol</b> 153mg	<b>51%</b>
<b>Sodium</b> 1562mg	<b>65%</b>
<b>Total Carbohydrate</b> 25.2g	<b>8%</b>
<b>Dietary Fiber</b> 6.8g	<b>27%</b>
<b>Protein</b> 18.9g	<b>38%</b>
Vitamin A 16%	Vitamin C 24%
Calcium 9%	Iron 5%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

	<b>Pace® Chunky Salsa- Mild</b>	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.