

SHRIMP SALAD WITH MANGO, SNAP PEAS & JICAMA WITH SPICED LIME DRESSING

4 Servings

1 pound shrimp, cooked
1 cup shredded cabbage
1 cup diced cucumber
1 cup diced jicama
1 cup sliced snap peas
1 mango, diced
1 avocado, diced
2 scallions, sliced
1 tablespoon minced cilantro

$\frac{1}{4}$ cup fresh lime juice
 $\frac{1}{8}$ teaspoon cumin
 $\frac{1}{8}$ teaspoon chili powder
Dash cayenne pepper
1 teaspoon honey
 $\frac{1}{4}$ cup mild olive oil
Salt to taste

1. In a small bowl whisk together the lime juice, spices, and honey. Slowly drizzle in the olive oil, whisking to emulsify. Season to taste with salt and pepper.
2. Gently combine all ingredients with the vinaigrette. Top with extra scallions and cilantro.