



Eat Healthy! Have Fun! Give Back!

Olivia's Organics Tangy Spinach, Arugula Shrimp and Avocado Salad (Makes 4 servings)

Ingredients:

- 1 (11 oz.) pkg. Olivia's Organics Baby Arugula or 2 (5 oz.) pkgs. Olivia's Organics Tangy Spinach Blend
- 2 Roma tomatoes, diced
- ½ pound of cooked shrimp, peeled and deveined, tails removed if desired
- ¼ cup pine nuts
- 4 tbs. extra virgin olive oil
- 2 tbs. seasoned rice wine vinegar
- Dash of garlic powder
- ¼ cup grated Parmesan cheese
- Salt and freshly ground black pepper to taste
- 1 large avocado – peeled, pitted and sliced, sprinkled with lemon juice to prevent browning



Directions:

1. In a large plastic bowl or container with a lid, whisk together olive oil, rice wine vinegar, garlic powder, parmesan cheese, and salt and pepper to taste.
2. Add to the bowl the arugula, tomatoes, and pine nuts and shrimp. Cover and shake to mix all ingredients.
3. Divide salad onto plates and top with slices of avocado. Serve immediately.