

Kitchen
Crafted





Shrimp Cocktail Salad

INGREDIENTS:

- 2 lbs. cooked shrimp, peeled and de-veined
- 6 8-ounce Mason jars with lids and rings
- 1 cup shredded baby butter lettuce
- 1 cup shredded romaine lettuce
- 1 pint cherry or grape tomatoes, halved
- 2 stalks celery, finely chopped
- ½ large cucumber, sliced
- 1 red bell pepper, stem and seeds removed, finely chopped
- 1 jar **Marinara Mia SPRD***
- 1 avocado, peeled, pitted, diced
- 6 croutons for garnish (optional)
- 1 lemon, sliced for garnish
- **Fire N' Lime BLND*** (optional)

DIRECTIONS:

1. Prepare the salad, mixing together both lettuces.
2. In the Mason jar, start by layering with the lettuce, tomatoes, celery, red peppers and cucumbers.
3. Dollop some of the **Marinara Mia*** **SPRD*** over the salad and then top with avocado and the shrimp.
4. Garnish with croutons, one lemon slice, and a splash of **Fire N' Lime BLND***.

