

Shrimp and Avocado Panzanella

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Servings: 10

Start to Finish Time: 25 minutes

FOR THE VINAIGRETTE

2/3 cup olive oil

1/3 cup lemon juice

4 cloves garlic, minced

salt and ground black pepper

FOR THE BREAD

1/3 cup olive oil

1 teaspoon garlic powder

1 teaspoon dried oregano

1 teaspoon salt

20-ounce loaf sourdough bread

FOR THE SHRIMP

1/3 cup olive oil

1/3 cup lemon juice

1 tablespoon coarsely ground black pepper

1 pound large or extra-large shrimp

FOR THE SALAD

2 large tomatoes, cored and diced

2 avocados, peeled, pitted and diced

1 small red onion, diced

Heat the grill to medium-high.

For the vinaigrette: In a small bowl, whisk together the olive oil, lemon juice and garlic. Season with salt and pepper. Set aside.

For the bread: In a small bowl, whisk together the olive oil, garlic powder, oregano and salt. Cut the sourdough into thick slices. Use a pastry brush to coat both sides of each slice with the oil mixture. Set aside.

For the shrimp: In a large bowl, whisk together the olive oil, lemon juice and black pepper. Add the shrimp and toss to coat evenly.

On the grill: Add the bread and toast for about 2 minutes per side. Meanwhile, use tongs to arrange the shrimp on the other side of the grill. Cook the shrimp until just pink and firm, about 2 minutes per side.

Remove the bread to a cutting board and cut into bite-size cubes. Transfer the bread and cooked shrimp to a large serving bowl. Add the tomatoes, avocados and onion, then gently toss. Drizzle the salad with the vinaigrette, then toss again to coat well.

Serve immediately.

Per Serving (excluding unknown items): 329 Calories; 34g Fat (89.6% calories from fat); 1g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 220mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1/2 Fruit; 7 Fat.