

# Lemon Splashed Shrimp Salad

*Rosemarie Lemba James*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

## **Servings: 4**

*8 cups water*

*2/3 cup uncooked rotini  
pasta*

*1 1/2 pounds large shrimp,  
peeled and deveined*

*1 cup cherry tomatoes,  
halved*

*3/4 cup sliced celery*

*1/2 cup chopped avocado*

*1/2 cup chopped seeded  
poblano chile*

*2 teaspoons grated lemon  
rind*

*3 tablespoons fresh lemon  
juice*

*2 tablespoons chopped  
fresh cilantro*

*2 teaspoons extra-virgin  
olive oil*

*2/3 teaspoon Kosher salt*

In a pot, bring water to a boil. Add the pasta.

Cook for 5 minutes.

Add the shrimp. Cook for 3 minutes or until  
done. Drain. Rinse with cold water. Drain well.

In a bowl, combine the pasta mixture, tomatoes  
and remaining ingredients. Toss well.

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Per Serving (excluding unknown  
items): 216 Calories; 5g Fat (22.9%  
calories from fat); 35g Protein; 5g  
Carbohydrate; 1g Dietary Fiber;  
259mg Cholesterol; 600mg  
Sodium. Exchanges: 5 Lean Meat;  
1/2 Vegetable; 0 Fruit; 1/2 Fat.