

Shrimp Salad with Apricots and Cucumber

Serves 4. Prep time: 15 minutes; Total time: 15 minutes

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| <ul style="list-style-type: none"> ▪ ¼ cup fresh lime juice ▪ 2 tablespoons safflower (or canola) oil ▪ 1 jalapeño chile (ribs and seeds removed), minced ▪ 1 pound frozen pre-cooked shrimp, thawed (tails removed) | <ul style="list-style-type: none"> ▪ 4 apricots (about ½ pound), pitted and cut into wedges ▪ ½ English cucumber, halved lengthwise and thinly sliced ▪ 2 scallions, thinly sliced ▪ ½ cup fresh cilantro leaves ▪ coarse salt and pepper |
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In a medium bowl, whisk together lime juice, oil and jalapeño. Add shrimp, apricots, cucumber, scallions, and cilantro; toss to coat. Season shrimp salad with salt and pepper, and serve immediately.

Nutritional breakdown (per serving):

Calories: 208	Fat: 8.5 g Sat Fat: 1.1 g	Carbohydrates: 8.8 g	Cholesterol: mg	Protein: 25 g	Sodium: mg
Fiber: 1.5 g	Sugars: g				

Taken from Everyday FOOD: A Martha Stewart Magazine, "In Season", July/August 2008, pg. 24.

