

Egg, Shrimp & Avocado Salad

7 ingredients · 15 minutes · 2 servings



Directions

1. Place the eggs in a saucepan and cover with water. Bring to a boil over high heat then turn off the heat but keep the saucepan on the hot burner. Cover and let sit for 10 to 12 minutes. Transfer the eggs to a bowl of cold water and let them sit until cool enough to handle. Peel and slice into quarters.
2. Divide the spinach, shrimp, avocado, tomatoes, and eggs onto separate plates. Drizzle lemon juice over top and season with salt and black pepper to taste. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving equals approximately three cups.

More Flavor

Use your favorite salad dressing instead of lemon juice.

Additional Toppings

Red pepper flakes, mushrooms, olives, bell peppers and red onions.

Ingredients

- 2 Egg
- 3 cups Baby Spinach
- 8 ozs Shrimp, Cooked
- 1 Avocado (chopped)
- 1 cup Cherry Tomatoes (halved)
- 2 tbsps Lemon Juice
- Sea Salt & Black Pepper (to taste)