

Summer Shrimp Salad by Emerald Spoon



INGREDIENTS

- 1 can cannellini beans
- 1 can black beans
- 1 large heirloom tomato, diced
- 2 ears of corn, seared and stripped
- 3 peaches, diced
- 1 bag small precooked shrimp
- Cilantro lime dressing

CILANTRO LIME DRESSING

- 1 bunch cilantro
- 1/2 cup yogurt
- 1 clove of garlic
- 2 limes, juiced
- 1 tsp local honey
- Pinch of salt
- 1/4 cup olive oil

CHEF'S NOTES:

If you don't have a food processor to homemade the dressing, choose your personal store-bought favorite!

DIRECTIONS

For the Cilantro Lime Dressing:

Prepare the ingredients and add to a food processor, blend until smooth.

For the Salad:

Drain all beans, if using canned and set aside. Sear and strip your ears of corn and set aside. Dice tomato and peaches and combine with corn and beans in a large bowl and toss.

Prepare and heat the shrimp according to the packaging, add to the top of your ingredients in bowl.

Drizzle the cilantro lime ranch dressing, serve and enjoy!