



Aunt Nellie's[®]

PICKLED BEET & SHRIMP SALAD

SERVES: Makes 4 SERVINGS

PREP TIME: 30 MINUTES | **CHILL TIME:** 30 MINUTES

INGREDIENTS

- 2 jars (16 ounces each) Aunt Nellie's Sliced Pickled Beets, well drained
- 2 cups thin strips jicama (See Note)
- 1/4 cup fresh lime juice
- 1/2 cup thinly sliced red onion
- 2 teaspoons minced seeded Serrano chili pepper
- 1/2 teaspoon ground black pepper
- 1/3 cup grapeseed or canola oil
- 1 pound fully cooked, peeled and deveined shrimp (31-35 count)
- 1/4 cup loosely packed torn cilantro leaves
- Salt

NOTE: Peel jicama before cutting into strips.

INSTRUCTIONS

1. Cut beets into thin strips. In large serving bowl, combine beets and jicama.
 2. Place lime juice, red onion, chili pepper, pepper and oil in cleaned beet jar. Tighten lid; shake vigorously until dressing is combined. Pour dressing over beets and jicama; toss well. Refrigerate at least 30 minutes to chill.
 3. About 5 minutes before serving, stir in cooked shrimp and cilantro leaves. Season with salt, as desired.
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FIND IT ONLINE:

<https://auntnellies.com/pickled-beet-shrimp-salad/>

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