



AUGUST 10, 2021

## DECONSTRUCTED MIND BLOWN COCONUT SHRIMP WEDGE SALAD BOWLS

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### INGREDIENTS:

(makes 2 servings)

1 Box Mind Blown Coconut Shrimp

1 head of iceberg lettuce

1 cup quinoa, or grains of choice

1/2 cup cubed mango

1/2 cup white beans,

1/4 cup red onion

1/4 cup cilantro

diced jalapeno to taste

2 tsp. lime juice

1 Tbsp. olive oil

pink salt & pepper to taste

### DIRECTIONS

1) Prepare the Mind Blown Coconut Shrimp. In a large skillet heat high-heat oil. Once heated cook Mind Blown Coconut Shrimp 1 minute each side; set aside. Remove from skillet and reserve on a plate.

\*Air Fryer: Spray the air fryer basket with avocado oil. Add Mind Blown Coconut Shrimp. Turn air fryer on at 360 degrees for 10-12 minutes.

2) Cut the lettuce wedge in half and cut off the stem. Cut into four equal wedges.

3) Mix the white bean mango mixture. In a bowl combine the white beans, mango, red onion, cilantro, jalapeno, lime juice, olive oil, pink salt and pepper to taste.

4) Assemble your bowls. Place one wedge in each bowl, then add your quinoa, white bean & mango mixture, cooked Mind Blown Coconut Shrimp, then top with your favorite dressing. Enjoy!