



Mediterranean Shrimp & Cannellini Bean Salad

2 servings

15 minutes

Ingredients

8 ozs Shrimp (peeled and deveined)
 3 tbsps Italian Dressing (divided)
 Sea Salt & Black Pepper
 1/2 cup Pitted Kalamata Olives (halved)
 1 cup Cherry Tomatoes (halved)
 2 tbsps Shallot (chopped)
 1 1/2 cups Cannellini Beans (cooked)
 1/4 cup Fresh Dill (chopped)
 2 cups Mixed Greens

Nutrition

Amount per serving	
Calories	339
Fat	5g
Carbs	41g
Fiber	11g
Sugar	6g
Protein	32g
Cholesterol	183mg
Sodium	1158mg
Potassium	634mg
Vitamin C	16mg
Calcium	173mg
Iron	6mg
Vitamin D	0IU
Folate	19µg
Vitamin B12	0.1µg
Magnesium	53mg
Zinc	2mg

Directions

- 1 Heat a pan over medium heat. Add the shrimp and 1/3 of the dressing to the pan. Cook for about two minutes per side or until cooked through. Season with salt and pepper. Set aside to cool.
- 2 Meanwhile, combine the olives, cherry tomatoes, shallot, cannellini beans, the remaining dressing, and chopped dill in a large salad bowl. Stir in the shrimp.
- 3 Divide the mixed greens into bowls or plates. Top with the shrimp mixture and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is approximately three cups.

More Flavor: Add cucumber and bell peppers.