

“CONTROL THE CLOCK” SHRIMP SALAD yields 4 portions
recipe developed by The Clever Cleaver Brothers®

Dressing

1/2 cup Colavita Extra Virgin Olive Oil
juice of 1/2 orange
juice of 1/2 lemon
1/4 cup apple cider vinegar
1 teaspoon sesame seed oil
1 tablespoon Cholula® Hot Sauce
1 tablespoon Dijon style mustard
2 cloves minced garlic
1/2 cup of loosely packed chopped fresh basil
1/4 teaspoon salt
1/8 teaspoon black pepper

Salad Goodies

2 cups cooked pasta
2 cups cooked and chilled small shrimp
1/2 cup 1/4-inch diced red pepper
1/2 cup 1/4-inch diced green pepper
1/2 cup sliced green onion
1/2 cup sliced pecans

1. Place the Dressing ingredients into a blender, or in a tall container if using a hand blender. Blend until smooth. Cover and refrigerate until ready to use.
2. Place the Salad Goodies in a large mixing bowl.
3. Pour the dressing over the salad mix and combine. **NOTE: DO NOT OVERMIX** or it will break apart the shrimp.

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