



GRILLED SHRIMP OVER WHITE BEAN SALAD Basic Lifestyle

Ingredients

1 TSP finely grated lemon zest	1 TSP freshly ground pepper
1/3 cup lemon juice	1/2 TSP salt
3 TBS extra virgin olive oil	2 15-ounce cans cannellini beans, rinsed
2 TBS packed fresh oregano, minced	12 cherry tomatoes, quartered
2 TBS packed fresh sage, minced	1 cup finely diced celery
2 TBS minced fresh chives	24 raw shrimp (21-25 per pound), peeled and de-veined

Instructions

1. Combine lemon zest, lemon juice, oil, oregano, sage, chives, pepper and salt in a large bowl. Reserve 2 TBS of the dressing in a small bowl. Add beans, tomatoes and celery to the large bowl; toss well.
2. Place a grill pan over medium-high heat until hot.
3. Oil the grill pan with 1 TBS of the dressing. Grill the shrimp until pink and firm, turning once, about 4 minutes total. Serve the shrimp on the white bean salad, drizzled with the 2 TBS reserved dressing.

Portion-Per-Serving Information (Yields 6 servings)

1 serving - 3/4 cup salad + 4 shrimp = 1 P, 1 V, 1/2 FT