

Grilled Avocado Rice and Shrimp Salad

This salad provides a delicious combination of excellent textures and flavours from nutty rice to salty shrimp to creamy avocado. Avocados contain more than 20 vitamins and minerals, including high levels of potassium, folate, and fibre. They are also an excellent source of healthy monounsaturated fats.

Prep: 20 minutes • Total: 25 minutes

Ingredients:		
avocado, sliced into quarters	1	1
green onions	2	2
baby shrimp	½ cup	125 mL
chopped red pepper	½ cup	125 mL
cooked brown rice	½ cup	125 mL
coconut sugar	1 tsp	5 mL
olive oil	½ tsp	2 mL
orange juice	¼ cup	60 mL
white miso	1 tbsp	15 mL
minced garlic	1 clove	1 clove
honey	½ tsp	2 mL

Directions:

- 1. Spray or brush your grill with olive oil and heat on high.
- 2. Sprinkle the coconut sugar over the avocado slices and place them on the hot grill along with green onions.
- 3. Grill, turning over once, until the avocado and onion are nicely caramelized and brown. Remove from heat and let cool before cutting into bite sized pieces and placing in a bowl filled with rice
- 4. Place shrimp on grill and cook for a couple minutes until done. Add to the bowl with other ingredients.
- 5. Whisk together the orange juice, miso, garlic, and honey.
- 6. Just before serving, pour the dressing and chopped red pepper over the avocado mixture and serve while warm.

Nutritic Serving Size (28 Servings Per Cor	8g)	acts	
Amount Per Serving			
Calories 320	Calories fro	m Fat 150	
	%	Daily Value*	
Total Fat 16g		25%	
Saturated Fat	2g	10%	
Trans Fat 0g			
Cholesterol 85m	ıg	28%	
Sodium 370mg		15%	
Total Carbohydrate 32g 11%			
Dietary Fiber 9g 36%			
Sugars 8g			
Protein 16g			
) ## 1 4 0 FO/		0.40004	
Vitamin A 35%		n C 130%	
Calcium 8%	• Iron 10)%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
	than 65g than 20g than 300mg than 2,400m 300g 25g	80g 25g 300mg ng 2,400mg 375g 30g	

Adapted from: Clean Eating

Makes 2 servings

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