



Preparation time: 15 minutes

Cooking time: 15 minutes

Ingredients for 4

- 1 pound shrimp, shelled and vein removed
- 2 tablespoons butter
- 2 cups mixed greens
- 1 avocado, sliced
- Salt and pepper

Butter sauce: 2 shallots finely chopped, 4 tablespoons Marsala wine, 2 tablespoons butter

Dressing: 2 tablespoons soy sauce, 1 lemon juice, 2 tablespoons olive oil

Shrimp and Avocado Delight

An incredibly delicious salad as it combines two amazing dressings: a tasty Asian dressing and a divine French butter sauce, complimenting each other surprisingly but extremely well!

In a sauce pan, combine the Marsala wine and shallots, and bring to a boil. Simmer until evaporated, about 3 minutes. Remove from heat and incorporate the butter. Season with salt and pepper and set aside.

In a bowl, mix all the ingredients of the dressing, and season with salt and pepper. Set aside.

Heat the butter in a skillet, and saute the shrimp until golden, about 4 minutes on each side.

Arrange the salad on a plate. Arrange the avocado slices and sprinkle the dressing. Arrange the shrimps. Whisk the butter sauce over medium heat for a minute and sprinkle over the shrimps.

Enjoy! This is a real treat!