

rainbow summer salad with avocado cilantro dressing

Makes 4-6 servings

RECIPE ADAPTED FROM: [Pinch of Yum](#)

COOK TIME: 10-15 minutes

For the dressing

- ½ avocado
- ¼ cup Greek yogurt
- ¼ - ½ cup water (as needed to adjust consistency)
- 1 cup cilantro leaves and stems
- 1 clove of garlic
- lime juice and zest from 1 lime
- salt to taste

For the grill

- 3 ears fresh sweet corn, husked
- 4 hearts Romaine lettuce
- 1 lb jumbo tail on shrimp
- olive oil
- pepper

Additional salad stuff

- 1 pint grape tomatoes chopped in half
- 2 cups chopped mini sweet orange, yellow, and/or red baby bell pepper
- 1 cup thinly sliced/shredded red cabbage
- ¼ cup sunflower seeds

HEAT the grill to low-medium heat.

ADD all dressing ingredients to a food processor or blender, and pulse until smooth. Set aside about ⅓ cup dressing to brush on the shrimp while grilling.

BRUSH the corn with olive oil and sprinkle with pepper. Wrap in foil. Once grill is heated, place on grill for 10-15 minutes, turning 2-3 times.

PLACE the shrimp on grill grid/tray or skewers. Brush with olive oil and pepper. Grill for about 6-7 minutes until fully cooked, flipping occasionally. Brush the reserved dressing onto the shrimp as it grills.

WASH and dry the romaine. Cut in half lengthwise keeping the stem intact, and brush with olive oil, salt and pepper. Place directly on the grill for about 5 minutes.

TO ASSEMBLE, chop the romaine, discarding the stem, cut corn off the cob, and toss all of the ingredients together with dressing.

