WEST COAST SALAD WITH SHRIMP, AVOCADO & CORN

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

Salad:

1 head romaine lettuce trimmed and halved lengthwise

1 ear corn, husk and silk removed

2 zucchini, halved lengthwise

6 colossal or 12 extra-large shrimp, peeled and deveined

Olive oil, for drizzling

Kosher salt and freshly ground black pepper

½ head butter lettuce, torn

2 medium tomatoes, chopped into ½ inch pieces

Dressing:

3 tablespoons fresh lemon juice

3 tablespoons extra-virgin olive oil

1 ½ tablespoons agave nectar or honey

Kosher salt and freshly ground black pepper

2 cups store-bought tortilla strips (recommended Mission Restaurant Style)

**Directions:**

* For the salad: heat a grill pan over medium-high heat or preheat a gas or charcoal grill
* In a large bowl add the romaine lettuce, corn, zucchini, and shrimp and then drizzle with olive oil
* Season with salt and pepper, to taste
* Grill the romaine lettuce, turning occasionally, until crisp-tender and browned in spots, about 2 minutes
* Coarsely chop the grilled lettuce and add it to a large salad bowl
* Grill the corn and zucchini for 2 minutes on all sides until crisp-tender
* Remove the kernels from the corn and add to the salad bowl
* Chip the zucchini into ½ inch pieces and add to the bowl
* Grill the shrimp until the meat is opaque and cooked through, about 2-3 minutes on each side, cool slightly, and then cut into ½ inch pieces
* Add the chopped shrimp, butter lettuce, tomatoes, and avocado to the bowl
* For the dressing: in a small bowl whisk together the lemon juice, olive oil, and agave nectar until smooth and season with salt and pepper, to taste
* Pour the dressing over the salad and toss to coat all the ingredients
* Garnish the salad with the tortilla strips and serve