

Saltimbocca Salad

Servings: 1

INGREDIENTS

- 4 ea Harbor Banks® 21/25 P&D shrimp
- 4 sl prosciutto
- 1 T Beyond® butter substitute
- 4 oz Cross Valley Farms® chopped romaine
- 6 ea grape tomatoes
- 6 ea black olives
- 1 oz cucumbers, sliced
- 1 oz roasted red peppers, sliced
- 1/2 oz red onions, sliced
- 1/4 oz Roseli® shredded Asiago cheese
- 3 oz Monarch® white balsamic with lime & basil vinaigrette

PREPARATION

Wrap shrimp with prosciutto, picking to hold if necessary. Sauté in Beyond until shrimp is firm and pink, taking care not to scorch the prosciutto. Toss remaining ingredients with the vinaigrette. Adjust seasoning. Place salad on plate or bowl. Top with wrapped shrimp.

