

LA CASITA COBB SALAD & SPICY SOUTHWEST DRESSING

CATEGORY Dinner

COOK TIME 15 minutes +/-

INGREDIENTS

- 7 Large Texas Shrimp cleaned, shelled, and deveined
- Fresh salad greens
- 2-3 boiled eggs cooked and quartered
- Chopped tomatoes
- Thin sliced purple onion
- 3 slices bacon for crumbles
- 1/4 cup diced red bell pepper
- 1/4 cup diced yellow bell pepper
- 1 small avocado diced
- Garnish with Feta crumbles and Southwest Dressing
- Salt & Pepper to taste

SOUTHWEST SPICY SALAD DRESSING

- 5 oz plain greek yogurt
- 1/3 cup La Casita Hot Sauce, Abuela's Mild, Medium Original, Caliente Extra Hot
- 1-2 tbsp salt
- 1/4 cup fresh cilantro leaves
- 1/2 lime squeezed or 1 tbsp fresh lime juice

Combine all of the ingredients together in a blender and mix well until completely smooth. There should be no chunks of cilantro. This salad dressing will have the consistency of soup. Chill 30 minutes prior to serving.



DIRECTIONS

- 1) Cook Bacon until crispy and remove from pan, and set aside to cool.
- 2) Pat off the grease with a paper towel.
- 3) Cook cleaned shrimp in leftover bacon grease OR using a different skillet, cook shrimp in EVOO until opaque and pink.
- 4) Season shrimp with a dash of salt and pepper. Don't overcook shrimp. Total cook time will be no more than 3-5 minutes depending on the size of the shrimp.
- 5) Once shrimp curl into a "C" shape and turn opaque then promptly remove from the skillet and allow them to cool.
- 6) Assemble salad greens and layer with tomatoes, bell peppers, avocado, sliced onion, and quartered boiled eggs. Add cooked shrimp and bacon crumbles.
- 7) Garnish with Feta Cheese crumbles and Southwest Salad Dressing.

