



DESCRIPTION

U Cook Across the U.S.! Join host Carrie Shankweiler as she teaches you how to make a healthy and delicious California dish -- Baja Shrimp Salad! An ATV fan from San Francisco says it's her favorite, so let's give it a try!

MATERIALS

- 2 tomatoes, chopped
- 1 avocado, peeled and chopped
- 1 tbsp. green onions, chopped
- 1 tbsp. parsley, chopped
- 1 tbsp. teriyaki sauce
- 1 tsp. white wine vinegar
- 12 corn tortilla, toasted
- 1 lb. shrimp, cooked, peeled and deveined
- Romaine lettuce, shredded
- Salt & pepper to taste

TOOLS

- Bowls
- Large spoon
- Plates

DIRECTIONS

1. The first thing you'll have to do is prepare the salsa for your salad. In a large bowl, combine your tomatoes, avocado, green onions, ground pepper, salt, vinegar, teriyaki sauce, and parsley. Mix everything together with a large spoon.
2. Now it's time to assemble the salad. Shred/break each leaf of romaine lettuce in bite-sized pieces and lay them onto a plate.
3. Spoon out some salsa and place it in the middle of your bed of lettuce on each plate.
4. Take a few shrimp and arrange them around the salsa on each salad.
5. Take some toasted tortilla and break it into little pieces all over your salad. Enjoy!