Mediterranean Shrimp Salad

- 1/2 Cup chopped pitted green olives
- 1/4 Cup basil leaves
- 3 Tablespoons finely chopped red onion
- 3 Tablespoons fresh lemon juice
- 1-1/2 Tablespoons olive oil
- 1 pound small shrimp, cooked and peeled
- 8 Cups mixed salad greens
- 1 Cup diced plum tomato
- 1/4 Cup chopped fresh flat-leaf parsley
- 1 Teaspoon freshly ground black pepper
- 1) Place first 5 ingredients in a blender or food processor, and pulse several times or until well-blended.
- 2) Place 1/2 cup olive mixture in a large bowl; add shrimp, and toss to coat.
- 3) Add remaining olive mixture to salad greens; toss to coat.
- 4) Divide greens evenly among 4 plates, and top with shrimp mixture and tomato. Sprinkle with parsley and pepper.



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