



Back: Traci, Jessica, Stephanie
Front: Lindsey, Megan, Stacy, Heather

Greek Salad with Avocado, Shrimp, and Caper Vinaigrette

Stephanie Collins

Vinaigrette:

- 1 cup olive oil
- 1 (4 oz.) jar capers, undrained
- ½ cup red wine vinegar
- 3 hard-boiled eggs, white part only, minced
- 2 Tbsp. minced roasted red peppers from jar
- 1 Tbsp. minced fresh parsley
- 1 ½ tsp. Dijon mustard

Salad:

- 10 plum tomatoes, cut into wedges
- 3 avocados, halved, pitted, peeled, and diced
- 2 Maui onions, chopped (about 3 cups)
- 3 cups shredded hearts or romaine lettuce
- 1 ½ cups feta cheese
- 1 ½ cups cooked bay shrimp

Vinaigrette: Whisk all ingredients in medium bowl to blend. Cover and refrigerate overnight.

Salad: Combine all ingredients in large bowl. Add vinaigrette to salad and toss to coat. Season to taste with salt and pepper to serve.