

Low-Point Orange Marmalade Shrimp Salad

Ingredients:

- 1/4 cup fresh lime juice
- 1/4 cup plus 2 Tbs orange marmalade
- 1 garlic clove, minced
- 3 Tbs fresh cilantro, chopped
- 1 Tbs olive oil
- 1/8 tsp. red pepper flakes (more if desired)
- 12 oz. bag frozen cooked salad shrimp, thawed and drained, (tail off, peeled, and deveined)
- mandarin oranges
- 1, avocado (optional)

Combine first 6 ingredients. Remove 1/4 cup of the mixture, cover, and refrigerate. Add the shrimp to the bowl and toss to combine thoroughly with marinade. Refrigerate 30 minutes minimum (I left mine in over night). Remove from refrigerator and spoon/divide shrimp mixture on top of 4 plates of fresh spinach. Add mandarin orange segments to each salad. Drizzle remaining marinade on top of each plate and enjoy! A wonderful addition to this is freshly sliced avocado. Mmmmm!

Total servings - 4 (1/2 cups)

Serving size - 1

Points per serving - 4 (with avocado, 6)

Points plus per serving - 5 (with avocado, 7)

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"A positive thinker sees the invisible, feels the intangible, and achieves the impossible." - Anonymous