

Cajun Shrimp Salad (Paleo + GF)

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/cajun-swiss-chard-recipe>

Ingredients:

- 1 1/2 tablespoons cajun spice mix you can use a store-bought Cajun seasoning if you have it, just make sure it is clean, sugar-free, a...
- 3/4 pound medium shrimp peeled and deveined, tails removed
- 2 tablespoons avocado oil
- 4 cups chard swish, bibb, or romaine lettuce
- 1/4 cup red onion sliced finely
- 1 cup cherry tomatoes halved
- 1/2 avocado sliced
- 1 lime juice of
- cajun spice mix
- 1 teaspoon salt
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon oregano
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground black pepper

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 260 milligrams
4. Fat: 25 grams
5. Fiber: 9 grams
6. Protein: 39 grams
7. SaturatedFat: 3 grams
8. Sodium: 1600 milligrams

9. Sugar: 6 grams

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