



Shrimp, Grapefruit, and Roasted Root Veggie Salad With Dijon Lemon Vinaigrette

Camine Pappas | August 2019

16 large shrimp peeled and cooked
1 small turnip cut into large pieces
2 large carrots cut into large pieces
1/3 red onion sliced very thin
Sections of 1 grapefruit, section skin removed leaving only the sections
1 T fresh Italian parsley chopped
4 T lemon juice
3 T + 3 T light olive oil divided
2 t Dijon mustard
2 T sugar
1 t salt and ½ t black pepper + same amount for vinaigrette



INGREDIENTS:

Line a baking sheet and rub the 3 T oil and the salt and pepper on the carrot and turnip pieces. Roast in a preheated 375 degree F oven for 35 minutes. Remove and let cool to room temperature. Add this to the shrimp, grapefruit, onion, and parsley. Whisk the lemon juice, 3 T olive oil, Dijon mustard, sugar, salt and pepper together. Add to other ingredients RIGHT BEFORE serving.

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