

## Citrus Grilled Shrimp with Spring Greens

Serves 4

### Ingredients

Cooking spray  
2 clementine oranges, juiced  
1 lime, juiced  
Dash hot sauce  
1 clove garlic, minced  
1/4 teaspoon pepper  
16 large shrimp, raw  
Cooking spray

### Salad

4 cups spring mix salad  
2 clementine oranges, peeled and sectioned

### Dressing

2 clementine oranges, juice  
2 tablespoons olive oil

### Instructions

In a medium bowl, whisk together orange and lime juice, hot sauce, garlic and pepper. Add shrimp to bowl and place in refrigerator to marinate for 20 minutes.

Prepare an indoor or outdoor grill to medium. Spray grill rack with cooking spray.

Place shrimp on skewers and grill for 2-3 minutes on each side or until shrimp are done.

Serve shrimp on top of spring mix salad with clementine slices.

Whisk together dressing ingredients and pour over shrimp and salad.

Dietitian Tip: Combining the citrus and shrimp leads to a light and refreshing dish that is low in carbs, fat and calories, but packed full of flavor!

