

Cold Zucchini 'Noodle' Salad with Shrimp



Ingredients

2 medium zucchini, cut into spirals using Veggetti or other "spiralizer"
1 lb. shrimp, peeled and deveined
1/4 cup fresh basil leaves, torn
1 carrot shredded
1/2 cup cherry tomatoes, halved
1/2 Vidalia Onion, sliced thinly
2 T Olive Oil
Juice from 4 limes
1/2 Packet Artificial Sweetener,
Salt and Pepper to taste

Directions

Boil water and blanch zucchini to desired crunchiness. Remove and drain well. Put Olive Oil , lime juice, sweetener , salt and pepper in a bowl and mix until blended well for dressing and set aside. Wash and dry shrimp well. Season with salt and pepper (and any other seasonings you might desire). Broil or grill for 2-3 minutes on each side. Remove promptly. Place zucchini, carrots, onions and tomatoes in a large bowl. Pour dressing on top and toss lightly. Place shrimp on top and sprinkle with torn basil leaves. Best eaten right away but may be refrigerated as well.