

Cucumber Salad with Grilled Shrimp



Ingredients

2 large cucumbers cut into ribbons with Vegetti or spiralizer
2 large carrots, julienned
1/4 red cabbage, shredded
1/4 red pepper, diced
2 scallions, sliced thinly
1 lb. large shrimp
Salt, Pepper and garlic as desired

Dressing

Juice from 4 limes
1 packet artificial sweetener
1/4 tsp. freshly ground ginger
1 tbsp. Extra Virgin Olive Oil

Directions

Clean shrimp and sprinkle with salt, pepper and garlic as desired. Put under broiler till browned to your likeness. Mix cucumbers, carrots, cabbage, red pepper and scallions in a large bowl. In separate bowl add ingredients for dressing (lime juice, sweetener, ginger and oil and mix well. Pour dressing over salad and mix well. Top with grilled shrimp.