

Almond Shrimp Salad

Ingredients

- 1 6.6 oz package Near East Rice Pilaf Mix - Toasted Almond
- 8 oz frozen precooked shrimp, thawed and well-drained
- 1 cup seedless red or green grapes, halved
- 1/2 cup chopped celery
- 3 tbsp chopped fresh dill
- 3 tbsp lemon juice
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp honey
- Romaine lettuce leaves
- Lemon wedges

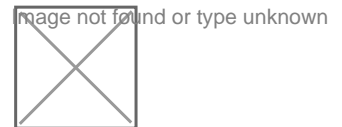
How to make it

1. Prepare pilaf mix as package directs; cool 10 minutes.
2. Stir shrimp, grapes, celery, dill, lemon juice, oil, garlic and honey into pilaf. Cover; chill 2 hours before serving. Line serving bowl with lettuce leaves; top with rice mixture. Serve with lemon wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4

Made with



Near East Rice Pilaf Mix - Toasted Almond