

# Cornell Cooperative Extension | Schoharie and Otsego Counties

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## Black Bean & Caribbean Shrimp Salad

### **Ingredients:**

½ pound medium shrimp, cooked, cleaned & deviened 1 (15-ounce) can black beans, rinsed and drained 1 small green pepper, cut into short, thin strips ½ cup thinly sliced celery 1/3 cup very thinly sliced small red onion rings

- 2/3 cup picante sauce
- 2 Tablespoons vegetable oil 2 Tablespoons honey
- 1 fresh lime (to make 1 teaspoon shredded zest & 2

Tablespoons juice)

½ teaspoon salt

lettuce leaves

1 cup cherry tomato halves

Makes 6 servings - 26% calories from fat

Nutrition Facts Serving Size 1 cup Servings Per Container 6			
Amount Per Ser			
Calories 170	) Cal	ories fron	n Fat 45
% Daily Value*			
Total Fat 5g			8%
Saturated Fat 0.5g			3%
Trans Fat 0g			
Cholesterol 80mg 27%			
Sodium 1090mg 45%			
Total Carbohydrate 20g 7%			
Dietary Fiber 4g 16%			
Sugars 9g			
Protein 11g			
Vitamin A 89	6 •	Vitamin (	30%
Calcium 6%	•	Iron 6%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • 0	n:	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

### **Instructions:**

- 1. Combine shrimp, beans, green pepper, celery and onion in a large bowl.
- 2. Combine remaining ingredients except tomatoes and lettuce, mix well. Pour over shrimp mixture, toss lightly to coat.
- 3. Cover and chill at least 2 hours or up to 24 hours, toss lightly occasionally.
- 4. Spoon salad on to lettucelined serving platter, garnish with tomatoes. Serve with additional picante sauce.

### Note:

• 2 chicken breasts halves (cooked and sliced), 2 cups surimi, or 2 cups cubed ham can be used instead of shrimp.



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