



NATURAL PASTURES
cheese company

Comox Valley, Vancouver Island

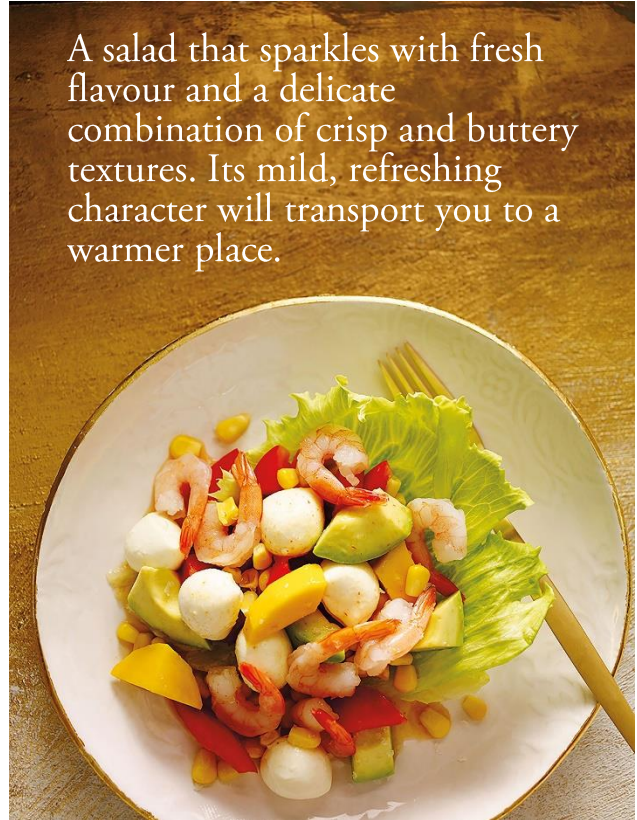
Tropical Winter Salad with Cherry Bocconcini

Servings: 6 to 8
Preparation: 20 minutes
Cooking: None

Ingredients

4 cups (1 L) iceberg lettuce leaves
2 cups (500 mL) corn kernels, drained
12 oz (375 g) cooked shrimp
1 large red bell pepper, cut into strips
10 oz (300 g) **Natural Pastures Cherry Bocconcini**
1 mango, peeled and sliced
1 avocado, peeled and sliced
¼ cup (60 mL) lemon juice
1 Tbsp (15 mL) honey
1 tsp (5 mL) Sriracha hot sauce
Salt

A salad that sparkles with fresh flavour and a delicate combination of crisp and buttery textures. Its mild, refreshing character will transport you to a warmer place.



Directions

1. In a large bowl, mix lettuce, corn, shrimp, pepper, Bocconcini, mango and avocado.
2. In a small bowl, mix lemon juice with honey and Sriracha; season with salt.
3. Pour dressing over salad and stir gently. Serve immediately.

Recipe provided by Dairy Farmers of Canada. For more recipes got to dairygoodness.ca or NaturalPastures.com.

www.NaturalPastures.com