

SHRIMP SALAD

Ingredients

- 1 pound cooked shrimp
- 1 medium fennel bulb, chopped
- 1 cup cherry or grape tomatoes, quartered
- 1 celery rib, chopped
- $\frac{1}{4}$ cup extra virgin olive oil
- $\frac{1}{4}$ cup lemon juice
- 1 $\frac{1}{2}$ tsp sea salt

Directions

1. In a large serving bowl, combine and toss together the shrimp, fennel, celery, tomatoes, olive oil, lemon juice, and salt.
2. Stir well. Refrigerate for at least 1 hour, or overnight.
3. Serve chilled.

Serves 4