
Greek Maui Wowie Salad with Caper Vinaigrette

Total time: 20 min Yield: 2 servings

Ingredients

2 avocados (diced)
1 lb baby shrimp (poached)
1 small onion (diced)
2 vine ripe tomatoes (diced)
1 cup feta cheese
1 head romaine hearts (julienned)
1/2 cup capers
2 pieces garlic
1 tsp Dijon mustard
1/2 cup red wine vinegar
1 cup olive oil
1/2 cup parsley (chopped)
1/2 cup oregano (chopped)
salt & pepper (to taste)
Kalamata olives and pepperoncini (garnish)

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

In a large bowl, fold avocado, shrimp, onion, tomato, feta cheese and lettuce together.

To make the vinaigrette, in a medium bowl mix capers, garlic, Dijon mustard, red wine vinegar, olive oil, parsley and oregano, salt and pepper to make the vinaigrette. Spoon over the salad and toss lightly. Place in a bowl and garnish with Kalamata olives and pepperoncini.

Recipe brought to you by:

Chef Maka Kwon