



CELEBRATE THE FLAVOR



Tortilla Shrimp Salad

SERVINGS 6 ⌚ **PREP TIME** 30 min **COOK TIME** 30 min

INGREDIENTS

- 6 **La Fe Flour Tortillas**
- 1/4 cup regular or low sodium Chicken Broth
- 1/4 cup Rice Wine Vinegar
- 1 Tbsp. Olive Oil
- 1 Tbsp. Sugar
- 1 tsp. Dry Mustard
- 2 cloves Garlic minced
- 1 1/2 lb. cooked Shrimp peeled
- 6 cups Packaged Salad Mix
- 1 Red Bell Pepper cut into strips
- 1 Yellow Bell Pepper cut into strips
- 1/4 cup snipped Chives

DIRECTIONS

1. To make dressing, combine broth, vinegar, olive oil, sugar, mustard and garlic in a small sauce pan and bring to a boil. Remove from heat and keep warm.
2. To make tortilla bowls, place each tortilla into a 7 inch metal or glass oven proof bowl; set each bowl onto a large baking sheet. Bake at 400 degrees F for 10 minutes or until crisp. Set aside.
3. To assemble, combine shrimp, bell peppers and half of the greens in a large bowl. Pour warm dressing over salad and toss. Place 1 cup salad mixture into tortilla bowls and sprinkle with chives. Place remaining greens on serving plate.