

Fresh Tomato Salsa Shrimp with Carrot and Squash Noodles

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Squash Noodles**



This Fresh Tomato Salsa Shrimp with Carrot and Squash Noodles is quick to make and a great weeknight dinner!

Container Equivalents

2 Green □

1 Red ♥□

2 tsp. □

INGREDIENTS

- 12 oz. cooked shrimp
- 2 medium tomatoes chopped
- $\frac{1}{2}$ medium red onion chopped
- $\frac{1}{4}$ cup finely chopped fresh cilantro
- $\frac{1}{4}$ cup fresh lime juice
- 2 Tbsp. + 2 tsp. olive oil divided use
- $\frac{3}{4}$ tsp. sea salt or Himalayan salt divided use
- $\frac{1}{4}$ tsp. ground black pepper
- 2 medium summer squash (or raw beets) spiralized
- 2 medium carrots spiralized

INSTRUCTIONS

1. Combine shrimp, tomatoes, onion, cilantro, lime juice, 2 Tbsp. oil, $\frac{1}{4}$ tsp. salt, and pepper in a medium bowl; mix well. Refrigerate, covered, for 20 minutes.
2. Heat remaining 2 tsp. oil in medium skillet over medium heat.
3. Add squash, carrots, and remaining $\frac{1}{2}$ tsp. salt (if desired); cook, stirring frequently, for 3 to 5 minutes, or until vegetables are cooked to desired doneness. Remove from heat.
4. Evenly divide carrot noodles between four serving plates. Top evenly with shrimp mixture. Serve immediately.

ENJOY!

