

Avocado, Shrimp and Grapefruit Salad

Vinaigrette:

- 1 shallot, finely chopped
- 3 tbsp B.R. Cohn California Extra Virgin Olive Oil
- 2 tbsp fresh ruby red grapefruit juice
- 2 tbsp B.R. Cohn Champagne Vinegar
- ½ tsp grapefruit zest
- Sea salt & freshly ground pepper

Salad:

- 1 lb chilled shrimp, peeled, cooked and deveined
- 2 ruby red grapefruits
- 2 medium avocados
- 6 cups mixed greens

Place all vinaigrette ingredients in a screw cap jar and shake until thoroughly combined. Peel grapefruits, removing pith and membranes and cut into sections. Reserve any juice. Cut avocados in half and remove pit and skin. Cut into ¼ inch slices and drizzle with reserved grapefruit juice to prevent browning. Toss the mixed greens with half of the vinaigrette. Divide between four individual serving plates, top with grapefruit, avocado, and shrimp, and drizzle with rest of dressing.



15 Mins



Serves 4



Pairs with B.R. Cohn Sonoma County Chardonnay

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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