

## APPLE & BEET SALAD WITH PAN SEAR GARLIC & HERB SHRIMP

- 24 ea Highliner Pan Sear™ Garlic & Herb Shrimp
- 3 Gala apples, sliced
- 3 large Beets, peeled and sliced
- 1 cup Pecan halves
- 1/2 cup Crumbled goat cheese
- 2 tbsp Balsamic glaze
- 3 cups Baby arugula
- 2 Gala apples peeled & diced
- 1 Shallot, diced
- 3 Tbsp Honey
- 1 Tbsp Fresh thyme leaves
- 1 cup Olive oil
- 1/2 cup Apple cider vinegar

1. Cook Pan Sear Garlic Herb Shrimp according to box directions
2. For salad dressing, sweat shallots and apples with a touch of oil and thyme leaves for approx. 5 min. Cool and then place into a bar blender with apple cider vinegar and honey. While blending on high speed, slowly add in the olive oil. Season and reserve
3. Assemble salad by placing arugula into a bowl with apple slices and tossing gently with salad dressing. Place dressed arugula and apple slices into a serving vessel and add beets, pecans & goat cheese. Top with cooked pan sear garlic herb shrimp and drizzle with balsamic glaze.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Olive oil](#), [1 cup Pecan halves](#), [1 Shallot, diced](#), [1 Tbsp Fresh thyme leaves](#), [1/2 cup Apple cider vinegar](#), [1/2 cup Crumbled goat cheese](#), [2 Gala apples peeled & diced](#), [2 tbsp Balsamic glaze](#), [24 ea Highliner Pan Sear™ Garlic & Herb Shrimp](#), [3 cups Baby arugula](#), [3 Gala apples, sliced](#), [3 large Beets, peeled and sliced](#), [3 Tbsp Honey](#)

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Lunch</a> , <a href="#">Sides</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Salads</a> , <a href="#">Seafood</a>
<b>Serving Size</b>	1