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FENNEL AND SPINACH SALAD WITH SHRIMP AND BALSAMIC VINAIGRETTE

Cooking Light – January/February 2012

Makes 4 Servings

Ingredients:

- 3 Slices center-cut bacon**
- 1 pound jumbo shrimp, peeled and deveined**
- 2 cups thinly sliced fennel bulb (about 1 medium bulb)**
- 1 cup grape tomatoes, halved**
- ½ cup thinly sliced red onion**
- 1 (9-ounce) package fresh baby spinach**
- 3 tablespoons extra-virgin olive oil**
- 2 tablespoons finely chopped shallots**
- 3 tablespoons extra-virgin olive oil**
- 1 tablespoon balsamic vinegar**
- 1 teaspoon Dijon mustard**
- ¼ teaspoon salt**
- ¼ teaspoon freshly ground black pepper**

- **Cook bacon in a skillet over medium heat until crisp. Remove bacon from pan, reserve drippings, and crumble.**
- **Add the shrimp to the pan, and cook 2 minutes, turning once.**
- **Combine bacon, 2 cups fennel, grape tomatoes, red onion, and baby spinach in a bowl. Combine the remaining ingredients in a small bowl, stirring with a whisk.**
- **Add the shrimp and balsamic mixture to spinach mixture; toss well.**