

# Simply Delicious Seafood Salad

*recipe by Shari Williams*

## SALAD INGREDIENTS

- 5 oz. power greens
- 5 oz. arugula
- 7 oz. shredded cabbage and carrots
- 1/4 cup diced purple onions
- 1-2 cups grape tomatoes
- 4-8 oz. salad shrimp (thawed)
- 4 oz. Flake Style imitation crab
- half avocado to garnish
- parmesan cheese
- 1 cup dry couscous
- 1 tablespoon coconut oil or butter
- 1 cup water

## DRESSING INGREDIENTS

- 1/2 cup olive oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon minced garlic
- 1 tablespoon parsley flakes

## INSTRUCTIONS

1. Add water, salt and coconut oil to saucepan. Boil water.
2. Add couscous to boiling water, turn off heat, cover and set aside.
3. To make dressing, combine olive oil, salt, black pepper, onion powder, garlic powder, parsley flakes and minced garlic in a small bowl. Stir. Set aside.
4. Combine power greens, arugula, shredded cabbage and carrot mix, diced onions, imitation crab meat, shrimp and couscous into bowl. Add dressing and toss until the mix is evenly covered.
5. Plate the salad and garnish individual servings with parmesan cheese and half of a sliced avocado.
6. Enjoy!