

K-Mex Shrimp Salad

Ingredients

For the shrimp

- 1 lb shelled raw shrimp
- 2 Tbsp lime juice
- 2 Tbsp [gochujang](#)
- 1 Tbsp soy sauce
- 1 Tbsp sesame oil
- 1 Tbsp honey
- 2 garlic cloves, minced.

For the corn

- 1 corn on the cob
- 1 Tbsp avocado or another cooking oil
- salt to taste
- [tajín](#) to taste

For the salad

- 5 - 8 oz salad greens
- 2 garlic cloves, minced
- 2 - 3 Tbsp [cilantro lime salad dressing](#)
- 2 - 3 Tbsp toasted [pepitas](#)

Directions

Marinate the shrimp. Place the shrimp and marinade ingredients in a bowl, mix well and marinate in the refrigerator for 30 minutes.

Prepare the corn. Peel the corn, cut off ends and remove the silk. Heat oil on cast-iron skillet over high heat. Add the corn and brown on all sides, rotating as necessary. Using a sharp knife, remove the kernels from the cob. Season with salt and tajin.

Cook the shrimp. Reheat the pan you used for the corn over medium heat. Add the shrimp, all in one layer, and cook for 2 minutes. Turn and cook for 2 - 3 more minutes. Remove from the pan.

Assemble the salad. Place the salad greens in a salad bowl. Add corn, pepitas and salad dressing. Top with shrimp and serve.