



Emmi Greek Style

Shrimp salad

Ingredients (Serves four)

- 450 g shrimps
- Fish spices
- 1 tbsp sesame oil
- 150 g Emmi Greek Style Yogurt Natural 0%**
- 2 tbsp soy sauce
- Salt, Pepper
- 1 avocado
- 50 g bean sprouts
- 200 g lettuce
- 10 g coriander, chopped

Method

- Season the shrimps with fish spices and fry in sesame oil in a frying pan over maximum heat. Set aside on a plate to cool.
- Stir Emmi Greek Style Yogurt Natural 0% in a bowl until smooth.
- Add soy sauce and stir well.
- Season with salt and pepper.
- Prepare and dice the avocado. Add to the yogurt with the bean sprouts, lettuce, chopped coriander and shrimps.

Tip: you can use chicken wings instead of shrimps.



**10%
protein,
0% fat**