

Recipe of the Week



Grey Poupon® Honey Dijon Salad with Shrimp

- 1 bag (10 oz.) romaine lettuce
- 1 lb. cleaned cooked shrimp
- 1 pkg. (8 oz.) sliced mushrooms
- 2 cups sliced carrots
- 1/4 cup Cholesterol-free egg product
- 2 Tbsp. Corn oil
- 2 Tbsp. White wine vinegar
- 2 Tbsp. GREY POUPON Dijon Mustard
- 2 Tbsp. Honey
- 1 cup plain croutons

MIX lettuce with shrimp, mushrooms and carrots in large bowl; cover. Refrigerate until ready to serve.

MIX egg product, oil, vinegar, mustard and honey in small bowl until well blended.

POUR dressing over salad; toss to coat. Sprinkle with croutons.



Another great recipe from www.bv.bm

