



## Tangy Shrimp and Spinach Salad

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- Frozen or Fresh Peeled, deveined, tail off shrimp. We like enough for about 8-12 shrimp per serving. It's really up to you!
- 1 Bottle of Kraft Tangy Tomato Bacon Catalina Dressing (tastes just like the one at Applebees)
- Toasted almonds or pecans
- Sliced red onion (optional)
- Bacon bits
- 1 Bag of Fresh Baby spinach

### Directions

Toast nuts in 375 degree oven if needed. Be careful not to burn.

In a skillet, heat Sliced onion, shrimp, and about 1/4 cup of the Tomato Bacon Dressing.

Cook until shrimp are cooked through, about 5 minutes. They will turn pink and curl up.

On a plate arrange the spinach leaves. Pour 8-12 shrimp (depending on size) and some of the hot dressing over the spinach.

Top with toasted nuts, and bacon bits. Add more dressing if desired!

Serve with a nice warm piece of [French Bread](#).