

## Shrimp Confetti Salad Sandwich with Grapes

Serves: 4

## **Ingredients:**

- <sup>1</sup>/<sub>2</sub> lb. frozen cooked cocktail shrimp (thawed, peeled, and deveined)
- 18-oz can yellow corn kernels, no salt added, drained
- 1 cup canned black beans, no salt added, drained and rinsed
- 1 stalk celery, diced
- 2 tbsp. chopped onion
- 2 tbsp. reduced-fat mayonnaise
- <sup>1</sup>⁄<sub>2</sub> tsp salt-free Caribbean citrus seasoning
- 8 slices whole-grain bread
- 2 tomatoes, thinly sliced
- 4 leaves Bibb lettuce or other leaf lettuce

## Directions:

1. Chop shrimp coarsely.

2. Mix together shrimp salad ingredients (everything except for the bread, tomato slices, and lettuce).

- 3. Divide salad evenly among 4 slices of bread; spread to edges of bread.
- 4. Top with tomato slices, lettuce, and second bread slice.

Nutrition Facts: Calories, 330; Calories from fat, 50; Total fat, 6g; Saturated fat, 1g; Trans fat 0g; Cholesterol, 115mg; Sodium, 450mg; Total Carbohydrate, 43g; Fiber, 8g; Protein, 27g; Vit. A, 20%; Vit. C, 20%; Calcium, 15%; Iron, 20%.

Source: www.choosemyplate.gov



