Pitas with Nordic Shrimp Salad, Grilled Corn, and Avocado

Serves 4

Ingredients

2 ears fresh corn, shucked
454g (1 lb.) cooked Nordic shrimp
¼ red onion, thinly sliced
½ red pepper, seeded and thinly diced
1 mini cucumber, sliced into thin rounds
45 ml (3 tbsp.) chopped fresh cilantro
Juice of 1 lime
Pinch of crushed red pepper flakes
60 ml (¼ cup) mayonnaise (homemade or store-bought)
1 avocado, peeled, pitted, and diced
4 pitas, halved
4 leaf lettuce leaves

Preparation

1. Preheat BBQ and oil grill.
2. Grill corn over medium heat for 3 to 4 minutes each side, rotating until fully grilled. On a work surface, remove corn kernels with a knife. Set aside.
3. In a bowl, use a spoon to toss together shrimp, corn kernels, red onion, red pepper, cucumber, cilantro, lime juice, crushed red pepper, mayonnaise, and avocado.

Pitas with Nordic Shrimp Salad, Grilled Corn, and Avocado

Season with salt and pepper.

4. Garnish pitas with leaf lettuce and shrimp salad. Serve.