

Aquaman Salad

Ingredients

- 1 pound mixed spring greens
- 1 pound shelled, tailed and deveined shrimp
- ½ pound bacon
- ½ pound imitation crab
- 2 avocados
- 2 large carrots
- 4 large mushrooms
- 1 teaspoons lemon juice
- 3 tablespoons extra virgin olive oil (or just kinda virgin olive oil it's pretty rude to ask)
- ½ tablespoon ground sea salt (table salt is fine but not as fancy)
- ½ tablespoon ground black pepper
- 1 teaspoon soy sauce
- 1 teaspoon honey

Preparation

- Throw shrimp into boiling water until they turn pink and then immediately toss them in a strainer and hit them with cold water and toss some ice on them. Be sure to drain the cold water and dry the shrimp before adding to salad
- Cook bacon however you like to cook it just make it crispy and break it up into bits
- Look at the imitation crab suspiciously and remind it that it's not fooling anyone
- De peel the avocado and slice it into nice bite size chunks
- Wash carrots, mushrooms and spring mix and let dry well
- Slice the mushrooms as finely as possible
- Hit the carrots with a peeler to make thins shreds of carrots, yes you can buy shredded carrots but the the peeler makes them extremely thin and perfect consistency for this salad
- In a small bowl mix the lemon juice, olive oil, salt and pepper, soy sauce and honey
- Mix everything in one big bowl, and if you want garnish it with some cheese because...cheese
- Beware this may give you the ability to talk to fish and fish are rude