



## Crunchy Sesame Shrimp

with Grapes, Romaine, and Chilies



20-30min



2 Servings

Unexpected additions to a classic romaine salad make it truly exciting and special. We added lime juice and serrano chile to onions for a quick pickled topping, and sweet, crisp grapes provide the perfect contrast. Sesame seeds add not only flavor, but a great crunch when coating fried shrimp. Cook, relax, and enjoy!



## What we send

- stone ground cornmeal
- red onion
- romaine heart
- serrano chile
- lime
- black sesame seeds
- red seedless grapes
- honey

## What you need

- 1 large egg
- coarse salt
- olive oil

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 675.0kcal, Fat 32.2g, Proteins 29.5g, Carbs 63.0g



### 1. Pickle onions and chilies

Halve, peel, and thinly slice onion and place in a large bowl. Thinly slice serrano chile and add as much or as little as you like to the onion (or omit altogether for no heat). Zest lime into bowl. Halve lime and squeeze juice over onions and chilies. Season with ¼ teaspoon salt and toss to combine. Set aside to pickle.



### 2. Prep ingredients

Trim end from romaine heart and discard. Roughly chop romaine and halve grapes. Set aside while you cook shrimp.



### 3. Prep shrimp

Beat 1 large egg in a shallow dish or bowl. Add shrimp and toss to coat. In a separate shallow dish or bowl, combine cornmeal, sesame seeds, and ½ teaspoon salt.



### 4. Coat shrimp

Working a few at a time, remove shrimp from egg, letting excess drip back into bowl, and dip in cornmeal mixture, turning to coat. Transfer coated shrimp to a large plate or rimmed baking sheet. Repeat with remaining shrimp.



### 5. Fry shrimp

Heat 2 tablespoons oil in a large skillet over medium-high. Add ½ the shrimp and cook, flipping once, until golden brown and crunchy, 1-2 minutes per side. Transfer to a paper towel-lined plate or baking sheet. Repeat with second batch, adding 2 more tablespoons oil.



### 6. Finish salad

To bowl with onions, add honey and 2 tablespoons oil and whisk to combine. Toss with romaine and grapes. Serve salad topped with shrimp. Enjoy!