

SKU1554 hero

## Grilled Shrimp Caesar Salad

with Garlicky Croutons



ca. 20min



2 Servings

Who doesn't love a little protein topper on their Caesar salad? Instead of the usual grilled chicken, we've taken to the sea and sourced sweet and succulent wild US Gulf shrimp instead. They're grilled in just a few minutes, so this Sea-sar salad comes together in no time at all. Cook, relax, and enjoy!

## What we send

- garlic
- lemon
- romaine heart

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

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.

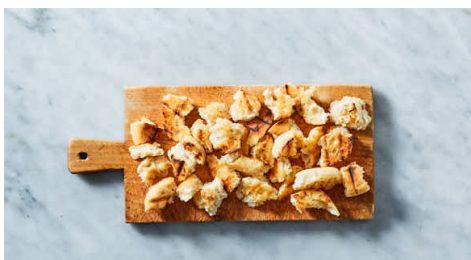
### Nutrition per serving

Calories 545.0kcal, Fat 36.9g, Proteins 28.2g, Carbs 24.1g



### 1. Prep ingredients

Preheat grill to medium-high if using. Grate **Parmesan**. Peel **1 large garlic clove**. Grate **half of the clove** into a small bowl (save rest for step 3). Into same small bowl with garlic, grate **¼ teaspoon lemon zest** and squeeze **2 tablespoons lemon juice**.



### 4. Make croutons

Heat a grill pan (or broiler with top rack 6 inches from heat source) if using. Halve **rolls** horizontally and brush all over with **oil**. Grill over medium-high heat (or broil on a sheet of foil), turning occasionally, until golden and crisp, 5-6 minutes (watch closely). Rub cut sides with reserved **half clove of garlic**. Tear or cut bread into 1-inch pieces.



### 2. Make dressing

Add **anchovy paste** to bowl with **lemon** and **garlic**. Whisk in **mayonnaise**. Gradually whisk in **2 tablespoons oil**. Season with **½ teaspoon salt** and **several coarse grinds pepper**. Whisk in **half of the Parmesan** (save rest for step 6)



### 5. Grill shrimp

Add **shrimp** to grill and cook over medium-high heat, turning once, until lightly charred and cooked through, 3-5 minutes. (Alternatively, spread shrimp in an even layer on a rimmed baking sheet and broil on top rack for 2-3 minutes, without turning, or until shrimp are curled and cooked through.)



### 3. Prep shrimp

Pat **shrimp** dry, transfer to a plate and toss with **1 tablespoon oil**, **½ teaspoon salt**, and **several coarse grinds pepper**.



### 6. Finish & serve

Cut or tear **romaine** into bite-size pieces, discarding end. Transfer lettuce to a large bowl, along with **croutons** and **dressing**. Toss well to combine. Add **shrimp** and **remaining Parmesan** and toss gently. Enjoy!