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Shrimp Cocktail Salad

with Seared Tomato & Garlicky Rolls



20-30min



4 Servings

We did a genius thing and deconstructed all of the much-adored parts of a classic shrimp cocktail, and then put it all back together as a hearty dinner salad. Harissa spice on the shrimp adds an unexpected, but welcome, extra layer of flavor. To get the full shrimp cocktail experience, we recommend getting a little bit of each salad component in every bite! Martinis anyone? Cook, relax, and enj...

What we send

- romaine hearts
- champagne vinegar
- garlic
- harissa spice blend
- plum tomatoes

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- nonstick skillet
- rimmed baking sheet

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 397.0kcal, Fat 21.9g, Proteins 24.5g, Carbs 27.4g



1. Season shrimp

Preheat broiler with top rack 4-6 inches from heat source. Pat **shrimp** dry. Transfer to a medium bowl, along with **harissa spice blend**, **1 teaspoon salt**, and **a few grinds pepper**, and toss to coat. Let sit at room temperature until step 5.



4. Make dressing

Meanwhile, in a large bowl, whisk **horseradish**, **2 tablespoons of the vinegar**, **½ teaspoon grated garlic**, and **¼ cup oil**. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Peel **2 large cloves garlic**: grate 1 clove and leave the other whole. Halve **tomatoes** lengthwise and season all over with **salt** and **pepper**. Halve **rolls** horizontally. Trim core end from **romaine**, then halve lengthwise, and thinly slice lengthwise.



5. Cook shrimp

Heat **1½ tablespoons oil** in reserved skillet over high. Add **shrimp** to skillet and cook, stirring occasionally, until shrimp are just curled, 1-2 minutes. Stir in **remaining vinegar** and **½ cup water** and bring to a rapid boil. Cook until reduced by half, 2-4 minutes.



3. Char tomatoes

Heat a large nonstick skillet with **2 tablespoons oil** over medium-high. Add **tomatoes** cut side-down, and cook until deeply charred (do not flip), 4-6 minutes. Transfer tomatoes to a cutting board or plate and reserve skillet for step 5.



6. Finish & serve

Place **rolls** on baking sheet, cut side-up. Broil on top rack until toasted, about 30 seconds (watch closely as broilers vary). Rub cut sides with **reserved garlic clove**, drizzle with **oil**, season with **salt** and **pepper**. Toss **romaine** in large bowl with **dressing**. Serve **romaine** topped with **shrimp**, **any pan juices**, and **tomatoes**. Serve **rolls** alongside. Enjoy...