



Shrimp and Escarole Salad

with Radishes and Parmesan



20-30min



2 Servings

Shrimp and lemon are a match made in heaven, especially in this light and clean salad, served over fluffy couscous. Just one anchovy filet, fried and mashed, is a nod to traditional Caesar dressing, and adds depth and special flavor to the shrimp. It takes no time at all for the shrimp to cook, so keep a close eye and toss often for even color. Cook, relax, and enjoy!

What we send

- garlic
- 6 oz red radishes
- lemon
- escarole

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- medium saucepan

Allergens

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

Nutrition per serving

Calories 685kcal, Fat 20g, Carbs 67g, Proteins 49g



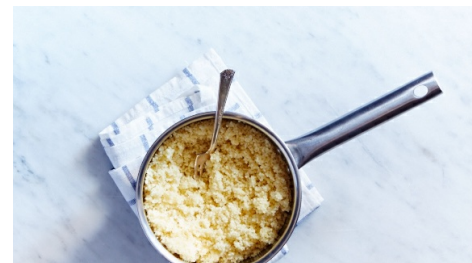
1. Prep ingredients

Peel and finely chop garlic. Trim top and bottom of radishes then cut into thin wedges. Grate Parmesan. Juice $\frac{1}{2}$ of the lemon; cut other $\frac{1}{2}$ into wedges. Remove stem end from escarole and tear leaves into large pieces. Wash well and spin dry. Season shrimp all over with salt and pepper.



4. Cook shrimp

Add radishes and shrimp. Cook, tossing often, until radishes are crisp-tender and shrimp are almost cooked through, about 2 minutes.



2. Make couscous

In medium saucepan, bring 1 cup water and a pinch salt to a boil. Add couscous, stir, and cover. Remove from heat and set aside to steam, 5 minutes. Fluff with a fork and cover to keep warm until ready to serve.



5. Cook escarole

Add escarole, season with salt, and toss until beginning to wilt, about 1 minute. Remove from heat.



3. Cook anchovy and garlic

Heat butter and 1 tablespoon oil in a large skillet over medium. Drain anchovy from oil and cook, mashing with the back of a spoon, until anchovy dissolves, about 30 seconds. Add garlic; cook, stirring constantly, until garlic is fragrant, about 30 seconds. Increase heat to medium-high.



6. Finish

Add lemon juice and $\frac{1}{2}$ of Parmesan. Season with salt and pepper; toss to combine. Serve salad over couscous topped with remaining Parmesan, a sprinkle of cracked pepper, and lemon wedges on the side. Enjoy!