



Cajun Wild Shrimp Salad

with Charred Corn & Crispy Tortilla Strips



20-30min



2 Servings

| This version of the recipe is customized with wild shrimp.

What we send

- ¼ oz fresh cilantro
- 1 plum tomato
- 6 (6-inch) corn tortillas
- 1 lime
- ½ oz honey
- 10 oz pkg wild caught shrimp ²
- 2½ oz corn
- ¼ oz Cajun seasoning
- 1 romaine heart

What you need

- garlic
- neutral oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium nonstick skillet

Cooking tip

Use shrimp immediately or freeze.

Allergens

Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 33g, Carbs 36g, Protein 34g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Cut **tomato** into ½-inch pieces. Grate **1 teaspoon garlic**.

Thinly slice **3 tortillas** (save rest for own use) into ¼-inch wide strips.



4. Cook shrimp & corn

Heat a medium nonstick skillet over medium-high. Add **shrimp and corn**; cook, stirring occasionally, until cooked through and charred in spots, about 5 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



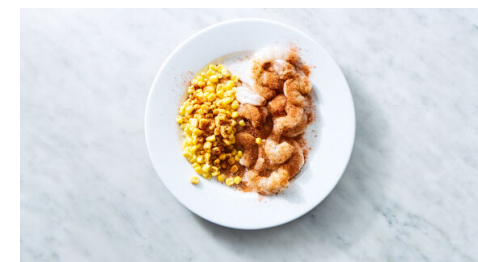
2. Make vinaigrette

Into a medium bowl, **zest half of the lime** and squeeze **all of the lime juice**. Add **cilantro stems, honey, half of the grated garlic**, and **2 tablespoons oil**; whisk to combine. Season to taste with **salt** and **pepper**.



5. Fry tortillas

Heat **¼-inch oil** in same skillet over medium-high until shimmering. Working in batches as needed, carefully add **tortilla strips**; fry, stirring occasionally, until golden brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate; sprinkle with **salt**.



3. Season shrimp & corn

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary).

In a second medium bowl, toss to combine **shrimp, corn, Cajun seasoning**, and **remaining grated garlic**. Drizzle with **oil** and season with **salt** and **pepper**.



6. Finish & serve

Halve **romaine** and thinly slice crosswise; add to bowl with **vinaigrette** and toss to coat.

Serve **salad** with **Cajun shrimp and corn, tomatoes, tortilla strips**, and **cilantro leaves**. Enjoy!