

MARLEY SPOON



Martha's Best Grilled Shrimp Caesar Salad

with Homemade Garlicky Croutons

 ca. 20min  2 Servings

We're taking this Caesar salad to the sea thanks to succulent shrimp. They're grilled in just a few minutes, so this Sea-sar salad comes together in no time at all. If you don't have a grill or grill pan, spread shrimp in an even layer on a baking sheet and broil on top oven rack until shrimp are curled and cooked through, 2-3 minutes. Broil rolls directly on top oven rack until toasted.

What we send

- ¾ oz Parmesan ⁷
- garlic
- 2 oz Caesar dressing ^{3,4,6,7}
- 10 oz pkg shrimp ²
- 2 mini French rolls ¹
- 1 romaine heart

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- microplane or grater

Allergens

Wheat (1), Shellfish (2), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 15g, Carbs 25g, Protein 32g



1. Prep ingredients

Preheat grill to medium-high, if using.

Finely grate **Parmesan**, if necessary. Halve **1 large garlic clove** and reserve for step 4.



4. Grill croutons

Heat a grill pan over medium-high, if using. Halve **rolls** horizontally and brush all over with **oil**. Add to grill or grill pan and cook, turning occasionally, until golden and crisp, 5-6 minutes (watch closely). Rub cut sides of rolls with **reserved halved garlic clove**, then tear or cut into 1-inch pieces.



2. Make dressing

Add **Caesar dressing** to a bowl. Whisk in **half of the grated Parmesan** and season to taste with **salt** and **pepper**.

Set dressing and remaining Parmesan aside until step 6.



5. Grill shrimp & finish

Add **shrimp** to grill or grill pan and cook over medium-high heat, turning once, until lightly charred and cooked through, 3-5 minutes.

Cut or tear **lettuce** into bite-sized pieces; discard stem end. Transfer to a large bowl with **croutons** and **dressing**. Toss well to combine. Add shrimp and **remaining Parmesan**; toss gently to combine.



3. Prep shrimp

Rinse **shrimp**, then pat very dry. Toss shrimp with **1½ tablespoons oil** and season with **salt** and **pepper**.



6. Serve

Enjoy!