

# DINNERLY



## Fast! Shrimp Caesar Wrap with Homemade Garlic Croutons



20-30min



2 Servings

Hand-held convenience has never been tastier! We're taking a classic Caesar salad and wrapping it in a soft flour tortilla—perfect for now or later. Crunchy garlicky croutons are there, as are juicy tomatoes and crisp lettuce. The salad and plump shrimp are tossed in a bright and creamy Parmesan dressing before we roll 'em up and dig in. We've got you covered!

## WHAT WE SEND

- 2 mini French rolls <sup>1</sup>
- 1 romaine heart
- 1 plum tomato
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- $\frac{1}{2}$  oz fish sauce <sup>4</sup>
- 2 oz mayonnaise <sup>3,6</sup>
- $\frac{1}{2}$  lb pkg shrimp <sup>2,17</sup>
- 2 (10-inch) flour tortillas <sup>1,6</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>

## TOOLS

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet
- microwave

## COOKING TIP

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!

## ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 890kcal, Fat 58g, Carbs 57g, Protein 34g



### 1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Into a small bowl, finely grate **1 medium garlic clove**; whisk in  **$\frac{1}{4}$  cup oil**.

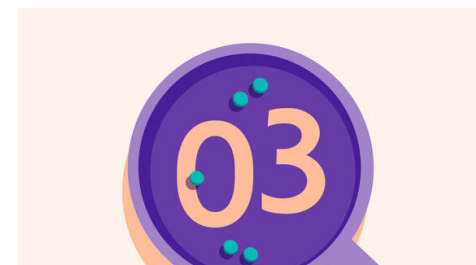
Cut or tear **bread** into  $\frac{1}{2}$ -inch pieces. Toss on a rimmed baking sheet with **2 tablespoons garlic oil**; season with **salt and pepper**. Bake on center oven rack until golden brown, 12–15 minutes. Transfer **croutons** to a large bowl.



### 2. Prep salad

Chop **lettuce** and **tomatoes** into  $\frac{3}{4}$ -inch pieces; add to bowl with **croutons**.

To a small bowl, add **Parmesan**,  $\frac{1}{2}$  **teaspoon fish sauce**, **mayonnaise**, **1 tablespoon vinegar**, and  $\frac{1}{2}$  **teaspoon ground pepper**. Gradually whisk in **remaining garlic oil**.



### 3. SHRIMP VARIATION

Pat **shrimp** very dry; season with **salt** and **pepper**.

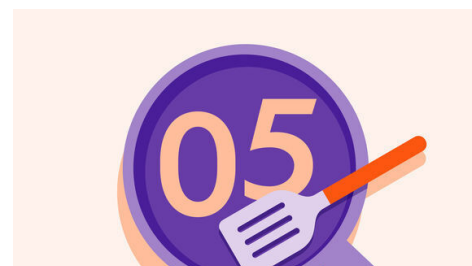
Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



### 4. Assemble wraps

Wrap **tortillas** in a damp paper towel. Microwave until warm and pliable, about 30 seconds.

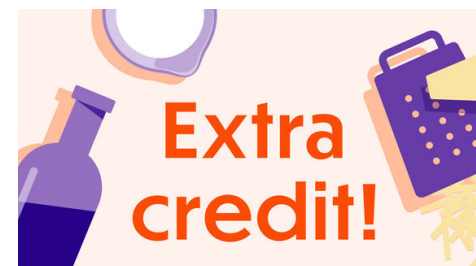
Toss **shrimp** with **1 tablespoon of the Caesar dressing**; divide between tortillas. Toss **salad** with **remaining dressing**; season to taste with **salt** and **pepper**. Place a large spoonful of salad in the center of each tortilla.



### 5. Finish & serve

Fold left and right edges of **tortilla** in towards the center, then tuck the side closest to you up and roll tightly. Secure with toothpicks and cut in half on the diagonal, if desired.

Serve **shrimp Caesar wrap** with **remaining Caesar salad** alongside. Enjoy!



### 6. No microwave?

If you don't have a microwave for step 4, warm the tortillas in a skillet over high heat, about 30 seconds per side.