

MARLEY SPOON



Family-Style Side: Shrimp & Peach Salad

with Ginger-Tamari Dressing & Fried Peanuts



20-30min



2 Servings

This extra large side is a true celebration of summertime flavors! Sweet peaches and sun-kissed tomatoes make an ideal warm weather pair. Cooling, crunchy cucumbers, a pop of fresh cilantro, and a zingy fresh lime and ginger dressing are all thrown into the mix. A finishing touch of garlic-lime peanuts makes for a fancy (but easy!) dish that you'll be excited to share and happy to eat! (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 lime
- garlic
- 1 oz fresh ginger
- 10 oz pkg shrimp ²
- 2 (1 oz) salted peanuts ⁵
- ½ oz tamari soy sauce ⁶
- 3 peaches
- 2 scallions
- 12 oz grape tomatoes
- 1 cucumber
- ¼ oz fresh cilantro

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Shellfish (2), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 22g, Carbs 28g, Protein 18g



1. Prep ingredients

Finely grate **½ teaspoon lime zest** and squeeze **1 tablespoon lime juice**, keeping separate.

Finely chop **½ teaspoon garlic**. Peel and finely chop **1 teaspoon ginger**.

Rinse **shrimp**, then pat very dry.



4. Cook peaches

Halve **peaches**, discarding pits, then cut into ½-inch wedges. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add peaches and season with **salt** and **pepper**. Cook, flipping once, until peaches are lightly browned all over, 3-4 minutes. Transfer peaches to a serving platter.

Wipe skillet clean and reserve.



2. Toast & season peanuts

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **peanuts** and cook, stirring occasionally, until lightly toasted, 1-2 minutes. Transfer to a small bowl, then stir in **¼ teaspoon each of the garlic and lime zest**. Season with **a pinch of salt**. Set aside until step 6. Wipe out skillet and reserve for step 4.



5. Prep vegetables

Trim **scallions**, then thinly slice. Halve **tomatoes**. Trim ends from **cucumber** (peel, if desired) and halve lengthwise. Scoop out seeds and slice crosswise into ½-inch half-moons. Scatter tomatoes, cucumbers, and scallions over **peaches**.

Coarsely chop **seasoned peanuts**. Coarsely chop **cilantro leaves and tender stems** together.



3. Make dressing

Into a medium bowl, add **lime juice and remaining zest, tamari, chopped ginger, remaining chopped garlic**, and **2 teaspoons sugar**; whisk until sugar dissolves. Whisk in **2½ tablespoons oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **shrimp** and cook until pink and cooked through, about 3 minutes.

Spoon **dressing** over salad. Garnish with **shrimp, peanuts and cilantro**. Enjoy!