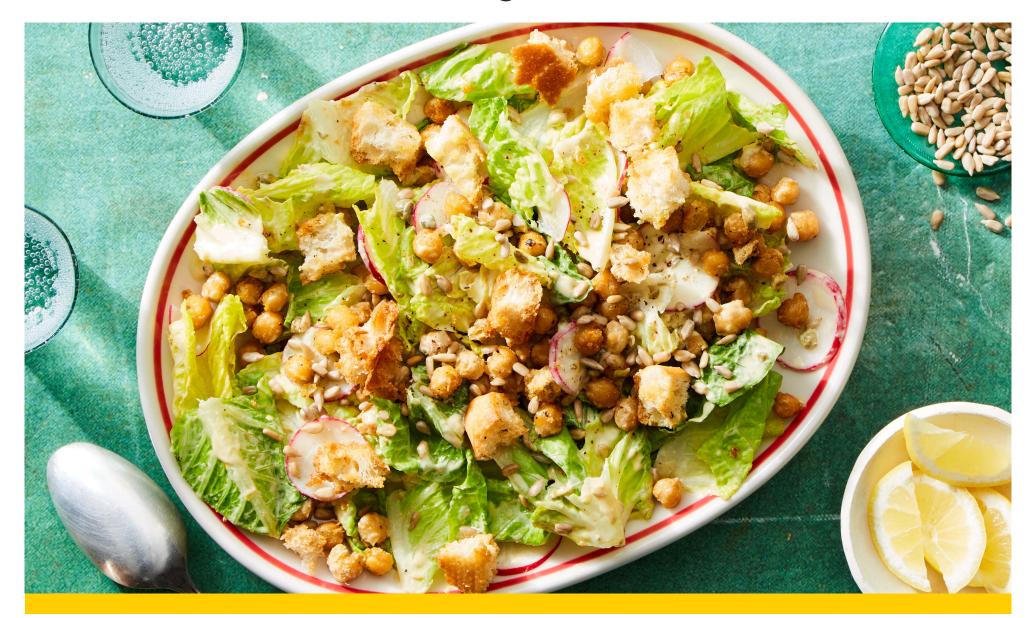
MARLEY SPOON



Shrimp Tahini-Caesar Salad

with Crispy Chickpeas & Radishes

30-40min 2 Servings

We've found a way to create the ultimate spinoff on a Caesar salad-full of flavor and texture. Here we toss plump shrimp, roasted chickpeas, crunchy ciabatta croutons, sliced radishes, and crisp romaine lettuce in a homemade plantbased Caesar dressing. The dressing is creamy and savory thanks to tahini, Dijon mustard, cheesy nutritional yeast, briny capers, and lemon juice-it's so 91 good, you'll want to use it on everything!

What we send

- 15 oz can chickpeas
- 1 ciabatta roll ¹
- 1 radish
- 1 oz capers ¹⁷
- 1 oz nutritional yeast
- 10 oz pkg shrimp ²
- 1 lemon
- 1 oz tahini 11
- ¼ oz Dijon mustard
- 1 romaine heart
- 1 oz salted sunflower seeds

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

rimmed baking sheet

Allergens

Wheat (1), Shellfish (2), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 37g, Carbs 66g, Protein 51g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Drain and rinse **chickpeas**; pat dry with paper towels. Tear **ciabatta roll** into 1-inch pieces. Thinly slice **radishes**. Finely chop **2 teaspoons capers**.



2. Roast chickpeas

On a rimmed baking sheet, toss chickpeas with 1 tablespoon oil and 2 teaspoons nutritional yeast; season with salt and pepper. Roast on lower oven rack for 10 minutes.



3. Make dressing

Squeeze the juice from **half of a lemon** into a large bowl; cut remaining lemon into wedges. Whisk in **tahini**, **Dijon mustard**, **chopped capers**, **1 tablespoon each of warm water and oil**, **1½ teaspoons nutritional yeast**, and **½ teaspoon sugar**. (Add water, 1 teaspoon at a time, as needed to reach desired consistency.) Season dressing to taste with **salt** and **pepper**.



6. Finish & serve

Cut or tear **romaine** into bite-sized pieces; discard stem ends. To bowl with **dressing**, add **romaine**, **radishes** and **half of the roasted chickpeas and croutons**; toss to coat. Season to taste with **salt** and **pepper**. Serve **salad** in bowls topped with **shrimp**, **sunflower seeds**, and **remaining chickpeas and croutons** with **lemon wedges** on the side for squeezing over. Enjoy!



4. Roast croutons

Once **chickpeas** have roasted for 10 minutes, remove baking sheet from oven. Carefully arrange **ciabatta** over chickpeas; drizzle with **oil** and season with **salt** and **pepper**. Return baking sheet to oven and roast until chickpeas and croutons are browned and crisp, 10-15 more (watch closely as ovens vary). Remove from oven and immediately toss with **remaining nutritional yeast**.

THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

5. Cook shrimp

Rinse **shrimp** and pat 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.