



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 plant-based Caesar dressing. The dressing is creamy and savory thanks to tahini, Dijon mustard, cheesy nutritional yeast, briny capers, and lemon juice—it's so 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**.



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**.



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.



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!