

DINNERLY



Low-Cal Caesar Salad with Large Shrimp & Yogurt Caesar Dressing



ca. 20min



2 Servings

When mealtime doubt strikes, a Caesar salad always comes to the rescue. You can feel especially good about our low-calorie version, which subs in Greek yogurt for a delicious yet protein-rich homemade dressing. And our protein mission doesn't stop there! Large, sweet shrimp make this salad both hearty and healthy. We've got you covered!

WHAT WE SEND

- 1 Portuguese roll ⁴
- $\frac{3}{4}$ oz Parmesan ²
- 4 oz Greek yogurt
- $\frac{1}{4}$ oz Dijon mustard
- $\frac{1}{2}$ oz fish sauce ¹
- 10 oz pkg shrimp ³
- 1 romaine heart

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

- parchment paper
- rimmed baking sheet
- microplane or grater
- vegetable peeler
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

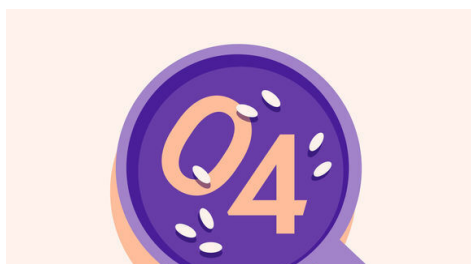
Calories 340kcal, Fat 19g, Carbs 15g, Protein 33g



1. Bake croutons

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

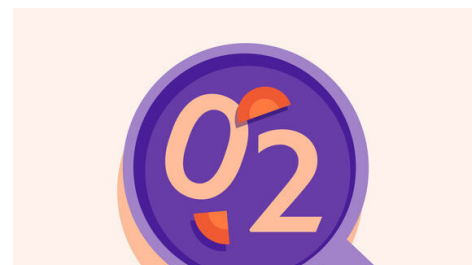
Tear **bread** into $\frac{3}{4}$ -inch pieces. On a parchment-lined rimmed baking sheet, toss torn bread with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on center rack until golden brown, stirring halfway, 12–15 minutes.



4. Dress salad & serve

Halve **lettuce** lengthwise, then cut crosswise into $\frac{3}{4}$ -inch pieces, discarding stem.

In a large bowl, combine **lettuce, shrimp, croutons**, and **shaved Parmesan**. Toss with **desired amount of dressing**; season to taste with **salt** and **pepper**. Enjoy!



2. Make dressing

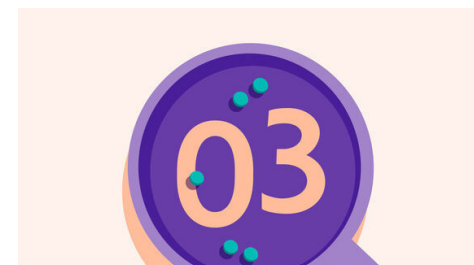
Finely grate **half of the Parmesan**; shave remaining Parmesan with a vegetable peeler.

Into a small bowl, finely grate **$\frac{1}{4}$ teaspoon garlic**. Whisk in **grated Parmesan, half each of yogurt and mustard (save rest for own use), 1 tablespoon water, $\frac{1}{2}$ tablespoon oil, 1 teaspoon vinegar, and $\frac{1}{2}$ teaspoon fish sauce** (or more to taste). Season to taste with **salt** and **pepper**.



5. ...

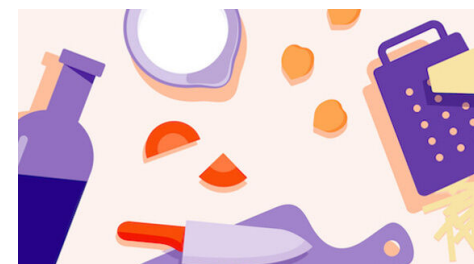
What were you expecting, more steps?



3. SHRIMP VARIATION

Rinse **shrimp** and pat very dry; season all over 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. Transfer to a plate.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!