

# DINNERLY



## Shrimp Taco Salad

with Tomatoes, Corn, Romaine & Cheddar



20-30min



2 Servings

The great thing about a taco salad, aside from the flavor, is how it scratches that taco itch without the taco mess. Everything fits right on your fork! We're pretty sure that plump shrimp, juicy tomato, sweet corn, and sharp cheddar are sure to convert even the most salad-averse. We've got you covered!

### WHAT WE SEND

- taco seasoning (use 2½ tsp)
- ½ lb pkg shrimp <sup>2,17</sup>
- 1 romaine heart
- 1 plum tomato
- 1 piece sharp cheddar <sup>7</sup>
- garlic (use 1 large clove)
- 2½ oz corn

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- sugar

### TOOLS

- medium skillet

### ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 400kcal, Fat 29g, Carbs 17g, Protein 21g



#### 1. Marinate shrimp

In a medium bowl, combine **1 teaspoon oil**, **2 teaspoons taco seasoning**, and **a few grinds of pepper**. Add **shrimp**, tossing to coat. Let stand at room temperature until step 4.



#### 2. Prep ingredients

Halve **romaine** lengthwise, then cut crosswise into 2-inch pieces, discarding stem end. Quarter **tomato**, then cut into ½-inch pieces. Finely chop **cheddar**. Peel and finely chop **1 teaspoon garlic**.



#### 3. Make dressing & cook corn

In a medium bowl, whisk **1½ tablespoons each oil and vinegar**, **½ teaspoon taco seasoning**, and **a pinch of sugar**; season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **chopped garlic**; cook until garlic is lightly browned and fragrant, 1–2 minutes. Transfer to bowl with dressing; add **tomatoes** and toss to coat.



#### 4. Cook shrimp

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, stirring occasionally, until pink and cooked through, about 2 minutes. (Add 1 tablespoon water at a time, if skillet starts to scorch).



#### 5. Assemble & serve

Transfer **romaine** to bowl with **dressed corn and tomatoes**, and toss to combine. Serve **taco salad** in bowls, topped with **shrimp** and **cheddar**. Enjoy!



#### 6. Take it to the next level

Add a cool touch to this fiesta with a lime crema! In a small bowl, whisk together sour cream, lime juice, a pinch each of salt and pepper, and even a dash of hot sauce if you're feeling spicy. Drizzle over taco salad bowls before serving.