

MARLEY SPOON



20-Min: Grilled Shrimp Caesar Salad

with Homemade Garlicky Croutons



ca. 20min



2 Servings

We're taking this Caesar salad to the sea thanks to succulent shrimp. They're grilled in just a few minutes, so this Sea-sar salad comes together in no time at all. If you don't have a grill or grill pan, spread shrimp in an even layer on a baking sheet and broil on top oven rack until shrimp are curled and cooked through, 2-3 minutes. Broil rolls directly on top oven rack until toasted.

What we send

- ¾ oz Parmesan ¹
- garlic
- 1 lemon
- ½ oz fish sauce ²
- 1 oz mayonnaise ^{3,4}
- 10 oz pkg shrimp ⁵
- 2 mini French rolls ⁶
- 1 romaine heart

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- microplane or grater

Allergens

Milk (1), Fish (2), Egg (3), Soy (4), Shellfish (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 38g, Carbs 31g, Protein 35g



1. Prep ingredients

Preheat grill to medium-high, if using. Finely grate **Parmesan**. Halve **1 large garlic clove** and reserve for step 4. Finely grate **½ teaspoon garlic** and **¼ teaspoon lemon zest** into a medium bowl. Squeeze in **2 tablespoons lemon juice**.



4. Grill croutons

Heat a grill pan over medium-high, if using. Halve **rolls** horizontally and brush all over with **oil**. Add to grill or grill pan and cook, turning occasionally, until golden and crisp, 5-6 minutes (watch closely). Rub cut sides of rolls with **reserved halved garlic clove**, then tear or cut into 1-inch pieces.



2. Make dressing

Add **fish sauce** to bowl with **lemon and garlic**. Whisk in **mayonnaise**. Gradually whisk in **2 tablespoons oil**. Whisk in **half of the grated Parmesan** and season to taste with **salt and pepper**. Set dressing and remaining Parmesan aside until step 6.



5. Grill shrimp

Add **shrimp** to grill or grill pan and cook over medium-high heat, turning once, until lightly charred and cooked through, 3-5 minutes.



3. Prep shrimp

Rinse **shrimp**, then pat very dry. Toss shrimp with **1½ tablespoons oil** and season with **salt and pepper**.



6. Finish & serve

Cut or tear **lettuce** into bite-sized pieces; discard stem end. Transfer to a large bowl, along with **croutons** and **dressing**. Toss well to combine. Add **shrimp** and **remaining Parmesan** and toss gently to combine. Enjoy!