

# DINNERLY



## Customize with Shrimp

Low-Carb Chicken Caesar Lettuce Cups



ca. 20min



2 Servings

| We customized this recipe with shrimp.

## WHAT WE SEND

- 2 mini French rolls <sup>1</sup>
- 1 plum tomato
- 1 romaine heart
- 2 (¾ oz) pieces Parmesan <sup>7</sup>
- ½ lb pkg shrimp <sup>2,17</sup>

## WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- mayonnaise <sup>3</sup>

## TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

## ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 51g, Carbs 26g, Protein 32g



### 1. Make croutons

Preheat broiler with a rack in the upper third.

Cut **rolls** into ½-inch cubes. Toss on a rimmed baking sheet with **2 tablespoons oil**. Broil on upper oven rack until golden-brown, shaking baking sheet halfway through cooking time, 2–4 minutes (watch closely as broilers vary).



### 2. Prep veggies & grate Parm

While **croutons** bake, cut **tomato** into ½-inch thick cubes. Finely chop **1 teaspoon garlic**. Trim end from **lettuce**; pull apart leaves.

Finely grate **all of the Parmesan**.



### 3. Cook shrimp

Rinse **shrimp**, then pat very dry. Season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and cook, stirring occasionally, until curled and cooked through, about 3 minutes. Transfer to a cutting board to cool slightly.



### 4. Make dressing

While **shrimp** cooks, in a medium bowl, stir to combine ¼ cup **mayonnaise**, **chopped garlic**, half of the **Parmesan**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



### 5. Assemble & serve

To bowl with **dressing**, add **shrimp**, **croutons**, and **tomatoes**; toss to combine.

Spoon **shrimp caesar salad** into **lettuce cups**. Top with **remaining Parmesan** and serve. Enjoy!



### 6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.