

DINNERLY



Low-Carb Shrimp Niçoise Salad with Fingerling Potatoes



under 20min



2 Servings

When we say this nicoise salad rocked our world, we're not exaggerating. Our veggie take on the classic French salad is one of the best ways to get your greens (and your olives, tomatoes, fingerling potatoes, hard boiled eggs, and shrimp). Stir together your own Dijon mustard vinaigrette and you're well on your way to a salad worth (c)raving about. We've got you covered!

WHAT WE SEND

- ½ lb fingerling potatoes
- ½ lb green beans
- 1 plum tomato
- 1 head bibb lettuce
- 1 oz Kalamata olives
- ½ lb pkg shrimp ^{2,17}
- 1 pkt Dijon mustard ¹⁷

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ³
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar
- olive oil

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 50g, Carbs 37g, Protein 32g

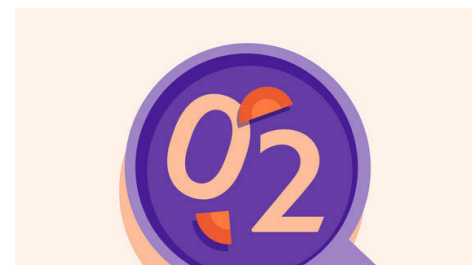


1. Prep veggies

Bring a small saucepan of **salted water** to a boil over high.

Scrub **potatoes**, then cut in half lengthwise. Trim **green beans**. Cut **tomato** into 1-inch pieces. Trim stem end from **lettuce** and separate leaves. Cut **olives** in half, if desired.

Rinse **shrimp** and pat very dry.



2. Boil eggs

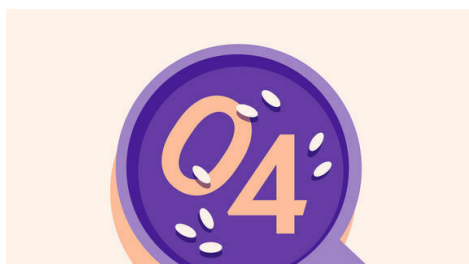
Carefully lower **2 large eggs** into saucepan with boiling **salted water**. Cover, lower heat to medium-low, and simmer until hard boiled, 10 minutes. Reserve saucepan for Step 4.

Fill a medium bowl with **ice water**; carefully add eggs. Let cool for 5 minutes, then peel and cut each egg into 4 wedges.



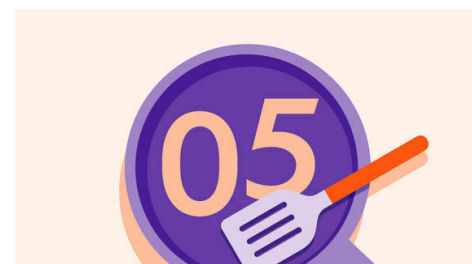
3. SHRIMP VARIATION

Season **shrimp** with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high. Add shrimp and cook until just curled, pink, and cooked through, 2–3 minutes.



4. Cook potatoes & beans

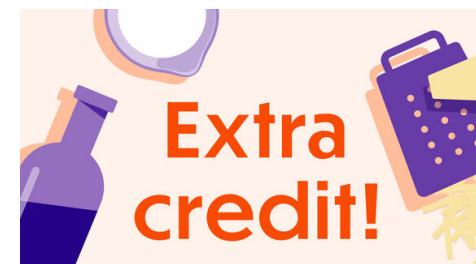
To reserved saucepan, add **potatoes** and enough **salted water** to cover by 1 inch. Bring to a boil over high heat; cook until tender and easily pierced with a fork, 5–7 minutes. Add **green beans**; cook until crisp-tender, 1–2 minute more. Drain and rinse under cold water, then drain well again.



5. Assemble & serve

In a small bowl, whisk together **Dijon**, **2 tablespoons vinegar**, and **1 teaspoon sugar**. Whisking constantly, add **⅓ cup oil** until combined. Season with **salt** and **pepper**.

Arrange **lettuce**, **tomatoes**, **olives**, **eggs**, **potatoes**, **green beans**, and **shrimp** on plates. Season lightly with **salt** and **pepper**. Serve **Niçoise salad** with **vinaigrette** drizzled over top. Enjoy!



6. Make it meaty!

We made this a vegetarian meal on purpose, but if you have carnivores at the table, check out our protein packs! Grill some chicken breast to serve on the side, or cut into strips and toss into the salad.