

# DINNERLY



## Caesar Salad with Shrimp & Homemade Croutons



20-30min



2 Servings

We love a classic Caesar salad, but you know how we can make it even better? Throw some shrimp on it! We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>2</sup>
- 1 mini French roll <sup>3</sup>
- ¼ oz granulated garlic
- ½ oz fish sauce <sup>4</sup>
- 1 romaine heart
- 1 plum tomato
- ½ lb pkg shrimp <sup>5</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup mayonnaise <sup>1</sup>
- white wine vinegar (or red wine vinegar)

## TOOLS

- parchment paper
- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 670kcal, Fat 54g, Carbs 20g, Protein 27g



### 1. Bake croutons

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

Finely grate **Parmesan**, if necessary.

Tear **bread** into ¾-inch pieces. Toss in a medium bowl with **1 tablespoon each of Parmesan and oil** and **½ teaspoon granulated garlic** until coated. Season with **salt and pepper**. Add to a parchment-lined rimmed baking sheet. Bake until golden brown, stirring halfway, about 15 minutes.



### 2. Make dressing

In same bowl, whisk together **half of the Parmesan**, **½ teaspoon each of granulated garlic and fish sauce**, **¼ cup mayonnaise**, and **1 tablespoon vinegar**. Slowly whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



### 3. Prep ingredients

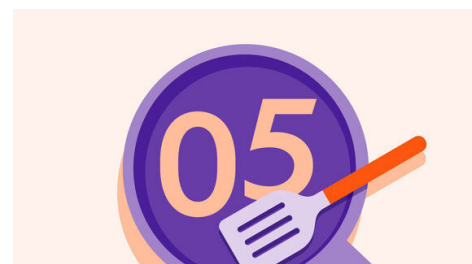
Separate **lettuce leaves** (or halve lettuce lengthwise, then cut crosswise into ¾-inch pieces). Cut **tomato** into 1-inch pieces.

Rinse **shrimp** and pat very dry; season all over with **salt and pepper**.



### 4. SHRIMP VARIATION

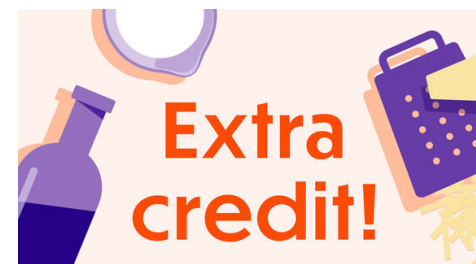
Heat **2 teaspoons oil** in a medium skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes.



### 5. Toss salad & serve

In a large bowl, toss **lettuce, tomatoes, croutons**, and **remaining Parmesan** with **desired amount of dressing**; season to taste with **salt and pepper**.

Serve **shrimp** alongside or on top of **Caesar salad**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.