

DINNERLY



Pesto Shrimp Caesar Salad with Homemade Garlicky Croutons



ca. 20min



2 Servings

A Caesar salad is a classic for a reason, but what if we gave it a little more oomph? Turns out that pesto-tossed shrimp makes a pretty good pairing. Everything's better homemade, which is why we're quickly toasting our own garlicky croutons and stirring together a creamy Parmesan dressing. We've got you covered!

WHAT WE SEND

- 2 Portuguese rolls ⁶
- ¼ oz granulated garlic
- ¾ oz Parmesan ³
- ½ lb pkg shrimp ⁴
- 2 oz basil pesto ³
- 1 romaine heart
- 1 pkt Caesar dressing ^{1,2,3,5}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 21g, Carbs 25g, Protein 31g

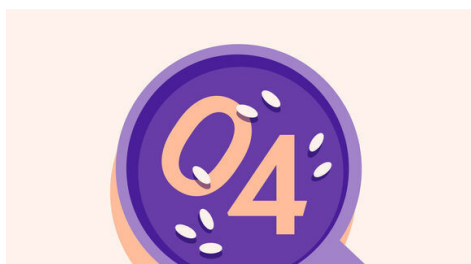


1. Make croutons

Preheat broiler with a rack in the upper third.

Cut or tear **rolls** into ¾-inch pieces; add to a rimmed baking sheet. Generously drizzle with **oil** and season with **salt, pepper**, and ½ **teaspoon granulated garlic**; toss to coat.

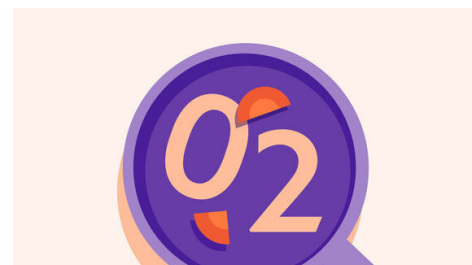
Broil on upper oven rack until golden brown, shaking sheet halfway through cooking time, 2–4 minutes (watch closely as broilers vary).



4. Make salad & serve

Halve **lettuce** lengthwise, then slice crosswise, discarding end. Add lettuce and **croutons** to bowl with **dressing** and toss well.

Serve **Caesar salad** topped with **pesto shrimp**. Using a vegetable peeler, shave **remaining Parmesan** over top. Enjoy!



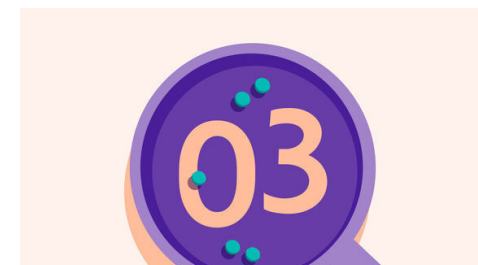
2. Make dressing

Finely grate **half of the Parmesan** into a medium bowl. Stir in **Caesar dressing**. Set aside for step 4.



5. ...

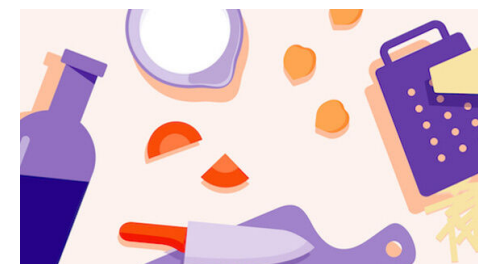
What were you expecting, more steps?



3. Cook shrimp

Rinse **shrimp**, then pat very dry. Season all over with **salt** and **pepper**. Toss in a 2nd medium bowl with **pesto** until evenly coated.

Heat a medium nonstick skillet over medium-high. Add shrimp and cook, stirring occasionally, until curled and cooked through, 2–4 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!