

MARLEY SPOON



Thai Salad with Jumbo Shrimp

& Peanut-Lime Dressing



ca. 20min



2 Servings

Quick to make and full of flavor, this 20-minute Thai-style salad has it all! Here, we sear jumbo shrimp in a hot skillet, then serve them over a crisp chopped salad with romaine lettuce, sweet bell peppers, and cucumbers. A hefty drizzle of creamy lime-peanut dressing and a sprinkle of fresh mint and salted peanuts over top adds a savory, citrusy, creamy element to this refreshing plate.

What we send

- 1 cucumber
- 1 bell pepper
- 1 romaine heart
- 1 oz salted peanuts ¹
- ¼ oz fresh mint
- 1 lime
- 1.15 oz peanut butter ¹
- ½ oz chili garlic sauce
- 10 oz pkg jumbo shrimp ²

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- medium skillet

Allergens

Peanuts (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 38g, Carbs 25g, Protein 32g



1. Prep ingredients

Peel **cucumber**, halve lengthwise, and scoop out and discard seeds. Thinly slice half of the cucumber on an angle (save rest for own use). Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

Halve **lettuce** lengthwise, then cut crosswise into thin strips; discard stem ends. Coarsely chop **peanuts**. Pick and coarsely tear **mint leaves**; discard stems.



4. Make salad

In a large bowl, combine **lettuce, cucumbers, peppers** and **half of the mint leaves** (save remaining for garnish). Drizzle with **half of the peanut dressing** and toss to combine.



2. Make peanut dressing

Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.

To bowl with **lime juice**, add **peanut butter, 2 tablespoons oil, 1 ½ teaspoons sugar**, and **1 teaspoon chili garlic sauce** (or more, or less depending on heat preference); whisk to combine. Season dressing to taste with **salt** and **pepper**.



5. Finish

Transfer **salad** to bowls, the top with **shrimp** and drizzle with **remaining peanut dressing**. Sprinkle with **chopped peanuts** and **remaining mint leaves**, if desired. Serve with **any lime wedges** on the side for squeezing over top.



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Prep & cook shrimp

Rinse **shrimp**, then pat very dry. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **shrimp** and cook, stirring once or twice, until cooked through, 2-4 minutes. Set aside off heat until ready to serve.



6. Serve

Enjoy!