

MARLEY SPOON



Cajun Shrimp Salad with Jumbo Shrimp!

Charred Corn & Crispy Tortilla Strips



20-30min



2 Servings

We're bringing some Cajun heat to this light and healthful salad. A garlicky Cajun spice rub flavors sweet jumbo shrimp and corn kernels which cook until just charred. Tortilla strips fry until crispy before resting on finely shredded romaine lettuce and fresh, juicy tomatoes. A cilantro-lime vinaigrette brings all the flavors together for this fast dinner that will fill you up without weighing you down.

What we send

- ¼ oz fresh cilantro
- 1 plum tomato
- garlic
- 6 (6-inch) corn tortillas
- 1 lime
- ½ oz honey
- 10 oz pkg jumbo shrimp ¹
- 2½ oz corn
- ¼ oz Cajun seasoning
- 1 romaine heart

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 32g, Carbs 40g, Protein 28g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Cut **tomato** into ½-inch pieces. Grate **1 teaspoon garlic**.

Thinly slice **3 tortillas** (save rest for own use) into ¼-inch wide strips.



4. Cook shrimp & corn

Heat a medium nonstick skillet over medium-high. Add **shrimp and corn**; cook, stirring occasionally, until cooked through and charred in spots, about 5 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



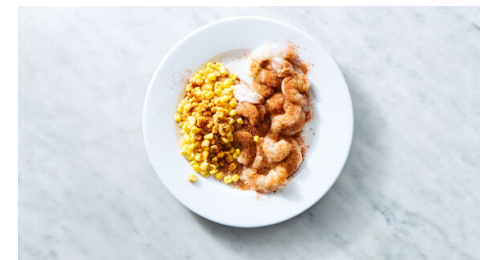
2. Make vinaigrette

Into a medium bowl, **zest half of the lime** and squeeze **all of the lime juice**. Add **cilantro stems, honey, half of the grated garlic**, and **2 tablespoons oil**; whisk to combine. Season to taste with **salt** and **pepper**.



5. Fry tortillas

Heat **¼-inch oil** in same skillet over medium-high until shimmering. Working in batches as needed, carefully add **tortilla strips**; fry, stirring occasionally, until golden brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate; sprinkle with **salt**.



3. Season shrimp & corn

Rinse **shrimp** and pat very dry.

In a second medium bowl, toss to combine **shrimp, corn, Cajun seasoning**, and **remaining grated garlic**. Drizzle with **oil** and season with **salt** and **pepper**.



6. Finish & serve

Halve **romaine** and thinly slice crosswise; add to bowl with **vinaigrette** and toss to coat.

Serve **salad** with **Cajun shrimp and corn, tomatoes, tortilla strips**, and **cilantro leaves**. Enjoy!