



## Shrimp and Escarole Salad

with Radishes and Parmesan



20-30min



2 Servings

Shrimp and lemon are a match made in heaven, especially in this light and clean salad, served over fluffy couscous. Just one anchovy filet, fried and mashed, is a nod to traditional Caesar dressing, and adds depth and special flavor to the shrimp. It takes no time at all for the shrimp to cook, so keep a close eye and toss often for even color. Cook, relax, and enjoy!



## What we send

- large garlic cloves
- radishes
- lemon
- escarole

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- large skillet
- medium saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 685.0kcal, Fat 20.9g, Proteins 49.9g, Carbs 67.3g



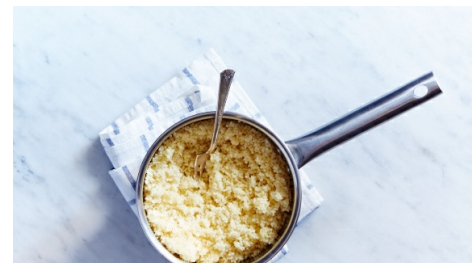
### 1. Prep ingredients

Peel and finely chop garlic. Trim top and bottom of radishes then cut into thin wedges. Grate Parmesan. Juice ½ of the lemon; cut other ½ into wedges. Remove stem end from escarole and tear leaves into large pieces. Wash well and spin dry. Season shrimp all over with salt and pepper.



### 4. Cook shrimp

Add radishes and shrimp. Cook, tossing often, until radishes are crisp-tender and shrimp are almost cooked through, about 2 minutes.



### 2. Make couscous

In medium saucepan, bring 1 cup water and a pinch salt to a boil. Add couscous, stir, and cover. Remove from heat and set aside to steam, 5 minutes. Fluff with a fork and cover to keep warm until ready to serve.



### 5. Cook escarole

Add escarole, season with salt, and toss until beginning to wilt, about 1 minute. Remove from heat.



### 3. Cook anchovy and garlic

Heat butter and 1 tablespoon oil in a large skillet over medium. Drain anchovy from oil and cook, mashing with the back of a spoon, until anchovy dissolves, about 30 seconds. Add garlic; cook, stirring constantly, until garlic is fragrant, about 30 seconds. Increase heat to medium-high.



### 6. Finish

Add lemon juice and ½ of Parmesan. Season with salt and pepper; toss to combine. Serve salad over couscous topped with remaining Parmesan, a sprinkle of cracked pepper, and lemon wedges on the side. Enjoy!