

# DINNERLY



## Keto-Friendly Shrimp Taco Salad with Corn & Cheddar



20-30min



2 Servings

The great thing about a taco salad, aside from the flavor, is how it scratches that taco itch without the taco mess. Everything fits right on your fork! These plump shrimp, juicy tomatoes, sweet corn, and sharp cheddar will convert even the most salad-averse. We've got you covered!

## WHAT WE SEND

- ¼ oz pkt taco seasoning
- ½ lb pkg wild US Gulf shrimp (use immediately or freeze) <sup>2,17</sup>
- 1 romaine heart
- 1 plum tomato
- garlic
- 2½ oz pkg corn
- 2 oz pkg shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- sugar

## TOOLS

- medium skillet

## ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 460kcal, Fat 32g, Carbs 17g, Proteins 30g



### 1. Marinate shrimp

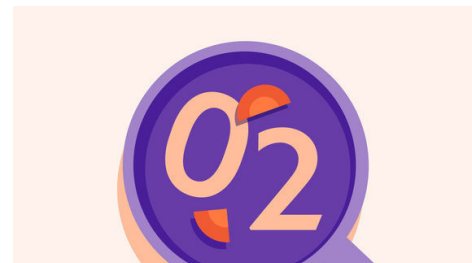
Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary).

In a medium bowl, combine **2 teaspoons taco seasoning**, **1 teaspoon oil**, and **a few grinds of pepper**. Add shrimp, tossing to coat. Let stand at room temperature until step 4.



### 4. Cook shrimp

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, stirring occasionally, until pink and cooked through, about 2 minutes (if skillet starts to scorch, add **1 tablespoon water** at a time, as needed).

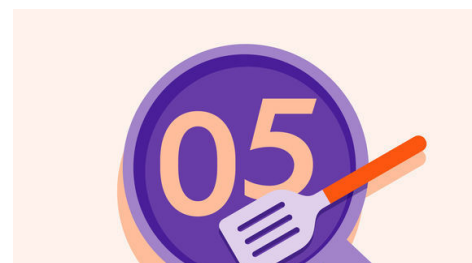


### 2. Prep veggies

Halve **romaine** lengthwise, then cut crosswise into 2-inch pieces, discarding stem end.

Quarter **tomato**, then cut into ½-inch pieces.

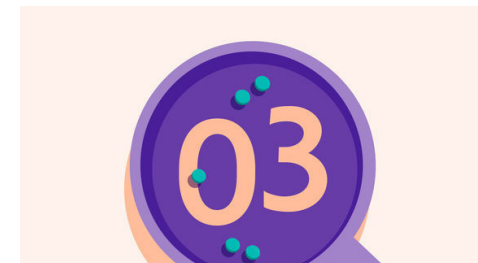
Finely chop **1 teaspoon garlic**.



### 5. Assemble & serve

Transfer **romaine** to bowl with **dressed corn and tomatoes**; toss to combine.

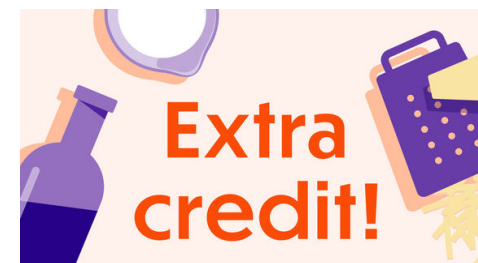
Serve **taco salad** topped with **shrimp** and **cheddar**. Enjoy!



### 3. Make dressing & cook corn

In a medium bowl, stir **1½ tablespoons each of oil and vinegar**, **½ teaspoon taco seasoning**, and **a pinch of sugar**; season with **salt and pepper**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **chopped garlic**; cook until garlic is lightly browned and fragrant, 1–2 minutes. Transfer to bowl with **dressing**; add **tomatoes** and toss to coat.



### 6. Take it to the next level

Add a cool touch to this fiesta with a lime crema! In a small bowl, whisk together sour cream, lime juice, a pinch each of salt and pepper—even a dash of hot sauce if you're feeling spicy. Drizzle over taco salad bowls before serving.