

# MARLEY SPOON



## Dinner & Dessert! Bacon-Wrapped Jumbo Shrimp

with Corn Salad & Mango-Passionfruit Mousse



30-40min



2 Servings

Bacon and shrimp are teaming up to make your dinner dreams come true. Thick-cut slices of bacon wrap around Cajun-spiced shrimp for a sweet and savory spin around the dinner plate. A simple but lively dressing of cilantro, lime zest and juice, and olive oil drizzles over a crisp corn, tomato, and feta salad. A delicious surprise awaits at the end—a silky mango-passionfruit mousse.



## What we send

- 1 lime
- ½ oz fresh cilantro
- 4 oz grape tomatoes
- 1 red onion
- 2 ears of corn
- 2 (4 oz) pkgs thick-cut bacon
- 10 oz pkg jumbo shrimp <sup>3</sup>
- ¼ oz Cajun seasoning
- 2 oz feta <sup>2</sup>
- 2 mango passionfruit mousses <sup>1,2,4</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium nonstick skillet
- grill or grill pan (optional)

## Cooking tip

Drizzle shucked corn lightly with oil. Add to grill or grill pan and cook until blistered on the outside, 2-5 minutes, turning as corn cooks. When cooled, remove corn kernels and proceed with step 3.

## Allergens

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

## Nutrition per serving

Calories 1330kcal, Fat 85g, Carbs 67g, Protein 76g



### 1. Prep ingredients

Zest and juice **half of the lime** into a large bowl; cut **remainder of lime** into wedges.

Remove **cilantro leaves** from stems; finely chop stems and set leaves aside in a damp paper towel until serving. Halve **tomatoes**. Finely chop **¼ cup red onion**.



### 4. Assemble & cook shrimp

Cut **bacon strips** in half (each strip should be about 6-inches long). Pat **shrimp** very dry and season with **Cajun spice** (more or less depending on heat preference).

Wrap **each shrimp** tightly with a **strip of bacon**. Add to reserved nonstick skillet over medium heat. Cook until bacon is crisp and shrimp are cooked through, 2-4 minutes per side.



### 2. Make salad

To bowl with **lime zest and juice**, add **chopped cilantro stems** and **3 tablespoons oil**; season with **salt** and **pepper** and stir to combine. Add **red onions** and **tomatoes**.



### 5. Finish & serve

Crumble **feta** into **corn salad** and toss with **cilantro leaves**. Serve next to **bacon-wrapped shrimp** with **extra lime wedges** on the side. Dig into the **mango-passionfruit mousse** as an extra special dessert treat! Enjoy!



### 3. Cook corn

Shuck **corn**, remove kernels from cob, and add to a **lightly oiled** medium nonstick skillet over high heat. Cook, stirring, until just cooked through, 2-5 minutes (see cooking tip for grill instructions).

Add **corn** to bowl with **tomatoes and onion**, toss to coat in **dressing**.

Wipe out skillet and reserve for step 4.



### 6. Rate your plate!

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