



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
- 1 pkg grape tomatoes
- 1 red onion
- 2 ears of corn
- 2 (4 oz) pkgs thick-cut bacon
- 10 oz pkg jumbo shrimp ³
- ¼ oz Cajun seasoning
- 2 oz feta ²
- 2 mango passionfruit mousses ^{1,2,4}

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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