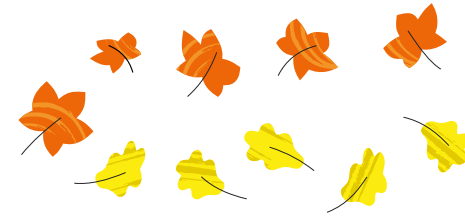




Fresh Shrimp Salad Endive Bites

with Cucumber and Guacamole

20 Minutes



Shrimp
285 g | 570 g



Guacamole
3 tbsp | 6 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Lime
1 | 2



Mini Cucumber
1 | 2



Belgian Endive
2 | 4



Chives
7 g | 14 g



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep shrimp

- Before starting, wash and dry all produce.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

2



Poach shrimp

- Add **3 cups** (6 cups) **water** and **1 tbsp** (2 tbsp) **salt** to a medium pot. Cover and bring to a boil.
- Once boiling, reduce heat to medium, then add **shrimp**.
- Simmer until **shrimp** turn pink, 3 min.**
- Immediately strain and rinse **shrimp** under cold water, until cool to touch, 2-3 min.
- Pat **shrimp** dry with paper towels, then season with **salt**.

3



Prep

- Meanwhile, cut off and discard bottom ½-inch from **endive** and remove any damaged leaves.
- Gently separate **leaves**.
- Rinse and dry **leaves**.
- Cut **cucumber** into ¼-inch pieces.
- Thinly slice **chives**.
- Zest, then juice **lime**.

4



Make shrimp salad

- Add **mayo**, **guacamole**, **lime zest** and **1 tbsp** (2 tbsp) **lime juice** to a medium bowl. Stir to combine, then season with **salt** and **pepper**.
- Add **cucumbers**, **shrimp** and **half the chives**. Stir to coat **shrimp** with **guacamole mixture**.

5



Finish and feast

- Divide **shrimp salad** equally between **endive leaves** right before serving.
- Place on serving platter, then sprinkle with **remaining chives**.