



# Smart Shrimp and Charred Corn Salad

with DIY Croutons

Smart Meal

25 Minutes

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Salmon Fillets, skin-on  
250 g | 500 g

\*2 Double



Shrimp  
570 g | 1140 g



Shrimp  
285 g | 570 g



Ciabatta Roll  
1 | 2



Mini Cucumber  
1 | 2



Spring Mix  
113 g | 227 g



Corn Kernels  
113 g | 227 g



Ranch Dressing  
2 tbsp | 4 tbsp



White Wine Vinegar  
1 tbsp | 2 tbsp



Lemon-Pepper Seasoning  
1 tbsp | 2 tbsp



**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.

Pantry items | Pepper, oil, salt

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, strainer, whisk

1



## Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Thinly slice **cucumbers**.
- Cut **ciabatta** into ½-inch cubes.

2



## Toast croutons

- Add **ciabatta** and **2 tsp** (4 tsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Toast in the **middle** of the oven, stirring halfway through, until lightly golden, 5-6 min.
- When **croutons** are done, transfer to a plate to cool slightly.

3



## Char corn

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp** (2 tsp) **oil**, then **corn**. Season with **salt** and **pepper**. Cover and cook, stirring occasionally, until deep golden-brown, 5-6 min.
- Remove from heat, then transfer **corn** to a plate to cool.

4



## Marinate cucumbers

- Meanwhile, add **vinegar**, **half the Lemon-Pepper Seasoning** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt**, then whisk to combine. (**TIP**: Add a pinch of sugar to dressing, if desired.)
- Add **cucumbers**, then toss to coat. Set aside.

5



## Cook shrimp

- [Swap](#) | **Salmon Fillets, skin-on**
- [x2 Double](#) | **Shrimp**
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **remaining Lemon-Pepper Seasoning**.
- Heat the same pan (from step 3) over medium.
- When hot, add **1 tsp** (2 tsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **\*\***
- Remove from heat, then transfer **shrimp** to the plate with **corn**. Set aside to cool slightly.

6



## Finish and serve

- Add **spring mix** and **croutons** to the large bowl with **marinated cucumbers**. Toss to combine.
- Divide **salad** between plates. Top with **shrimp** and **charred corn**.
- Drizzle **ranch** over top.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 5 | Cook salmon

[Swap](#) | **Salmon Fillets, skin-on**

If you've opted to get **salmon**, pat **salmon** dry with paper towels. Cook it the same way the recipe instructs you to cook the **shrimp**, increasing cook time to 3-5 min per side, until golden-brown and cooked through. **\*\*** Proceed with the rest of the recipe as written.

## 5 | Cook shrimp

[x2 Double](#) | **Shrimp**

If you've opted for **double shrimp**, cook it in the same way the recipe instructs you to cook the **regular portion of shrimp**. Work in batches, if necessary.

**\*\*** Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.