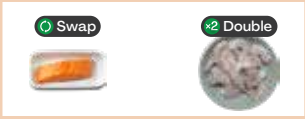




# Smart Quick Shrimp Caesar Salad

## with Creamy Lemon-Pepper Dressing

Smart Meal 20 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)

Salmon Fillet, skin-on  
250 g | 500 g

Shrimp  
570 g | 1140 g



Shrimp  
285 g | 570 g

Baby Spinach  
113 g | 227 g

Parmesan Cheese, shredded  
¼ cup | ½ cup

Caesar Dressing  
4 tbsp | 8 tbsp

Lemon-Pepper Seasoning  
½ tbsp | 1 tbsp

Lemon  
1 | 1

Ciabatta Roll  
1 | 2

Garlic Spread  
2 tbsp | 4 tbsp

Mini Cucumber  
1 | 2

**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

- Before starting, wash and dry all produce.

- Juice **half the lemon** (use whole lemon for 4 ppl). Cut **remaining lemon** into wedges.
- Cut **cucumber** into ¼-inch half-moons.
- Cut **ciabatta** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **1 tsp** (2 tsp) **Lemon-Pepper Seasoning**.

2



## Cook shrimp

🔄 Swap | **Salmon Fillet, skin-on**

✖2 Double | **Shrimp**

- Heat a large non-stick pan over medium-high heat. When hot, add **half the Garlic Spread**, swirl the pan to melt.
- Add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **\*\* (NOTE:** Don't overcrowd the pan; cook in 2 batches if needed.)
- Transfer **shrimp** to a plate.

3



## Assemble salad

- Add **Caesar dressing**, **½ tsp** (1 tsp) **Lemon-Pepper Seasoning** and **2 tsp** (4 tsp) **lemon juice** to large bowl. Whisk to combine.
- Add **half the Parmesan, cucumbers** and **spinach**. Toss to combine.

4



## Make croutons

- Carefully, wipe the pan clean.
- Heat the pan over medium heat. When hot, add **croutons**. Toast, stirring occasionally, until golden-brown on all sides, 4-6 min.
- Remove the pan from heat.
- Add **remaining Garlic Spread**.
- Toss to coat **croutons** with **Garlic Spread**.

5



## Finish and serve

- Add **half the croutons** to the bowl with **salad**, then toss to combine.
- Divide **Caesar salad** between plates.
- Top with **remaining croutons**, then **shrimp**.
- Sprinkle over **remaining Parmesan**.

Measurements  
within steps

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

## 2 | Cook salmon

🔄 Swap | **Salmon Fillet, skin-on**

If you've opted to get **salmon**, heat a large non-stick pan over medium heat. When hot, add **half the Garlic Spread**, swirl the pan to melt. Add **salmon**. Pan-fry until golden-brown and cooked through, 3-5 min per side. **\*\*** Transfer **salmon** to a plate, cover to keep warm.

## 2 | Cook shrimp

✖2 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.