



Grilled Dill-Garlic Salmon and Shrimp Salad

with Ranch Dressing and DIY Croutons











Grill

30 Minutes



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-  Salmon Fillets, skin-on
-  Jumbo Shrimp
-  Spring Mix
-  Roma Tomato
-  Mini Cucumber
-  Ranch Dressing
-  Garlic Salt
-  White Wine Vinegar
-  Dill-Garlic Spice Blend
-  Ciabatta Roll

HELLO GRILLED CIABATTA CROUTONS

Toasty, charred ciabatta croutons are the perfect vessel to soak up extra salad dressing!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Measuring spoons, silicone brush, large bowl, whisk, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Salmon Fillets, skin-on | 250 g | 500 g |
| Jumbo Shrimp | 285 g | 570 g |
| Spring Mix | 113 g | 227 g |
| Roma Tomato | 80 g | 160 g |
| Mini Cucumber | 132 g | 264 g |
| Ranch Dressing | 4 tbsp | 8 tbsp |
| Garlic Salt | 1 tsp | 1 tsp |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Dill-Garlic Spice Blend | 1 tsp | 2 tsp |
| Ciabatta Roll | 1 | 2 |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

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.



Prep

- Thinly slice **cucumbers** into ¼-inch rounds.
- Cut **ciabatta** into ½-inch slices.
- Transfer **ciabatta slices** to a plate. Brush with ½ **tbsp** (1 **tbsp**) **oil**. Season with **salt** and **pepper**.
- Cut **tomato** into ½-inch pieces.



Marinate veggies

- Add **vinegar**, **half the garlic salt**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **cucumbers**, then toss to combine.



Season and grill salmon

- Pat **salmon** and **shrimp** dry with paper towels. Season **salmon** with **Dill-Garlic Blend**, **remaining garlic salt** and **pepper**. Drizzle all over with ½ **tbsp** (1 **tbsp**) **oil**. Drizzle **1 tbsp** (2 **tbsp**) **oil** over **shrimp**, then season with **salt** and **pepper**. Toss to coat.
- Add **salmon** to the grill, skin-side down. Close lid and grill until **salmon** is cooked through and **skin** is crispy, 6-7 min.** (**TIP:** When the skin is crispy, it won't stick to the grill!)
- Carefully transfer **salmon** to a plate, skin-side up.



Grill ciabatta and shrimp

- Meanwhile, add **ciabatta slices** and **shrimp** to the other side of the grill.
- Cook, flipping **shrimp** once until cooked through, 2-3 min per side.** Grill **ciabatta** until crisp and grill marks form, 2-3 min per side.
- Transfer **ciabatta slices** back to the same plate to cool slightly.
- Transfer **shrimp** to the plate with **salmon**.



Assemble salad

- Cut or tear **cooled ciabatta** into ½-inch pieces.
- Add **spring mix** and **half the croutons** to the bowl with **marinated veggies**, then toss to combine.



Finish and serve

- Divide **salad**, **salmon** and **shrimp** between plates.
- Drizzle **ranch dressing** over top.
- Sprinkle **remaining croutons** over top.

Dinner Solved!



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