



Smart Shrimp and Charred Corn Salad

with DIY Croutons

Carb Smart

Calorie Smart

30 Minutes



Shrimp



Ciabatta Roll



Mini Cucumber



Spring Mix



Corn Kernels



Ranch Dressing



White Wine Vinegar



Lemon-Pepper Seasoning

HELLO RANCH

This tangy ranch dressing is the perfect salad condiment!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Ciabatta Roll | 1 | 2 |
| Mini Cucumber | 66 g | 132 g |
| 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 |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, 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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Prep

- Thinly slice **cucumbers**.
- Cut **ciabatta** into ½-inch cubes.



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.



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.



Cook 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 the pan from heat, then transfer **shrimp** to the plate with **corn**. Set aside to cool slightly.



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 the pan from heat, then transfer **corn** to a plate to cool.



Finish and serve

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

Dinner Solved!