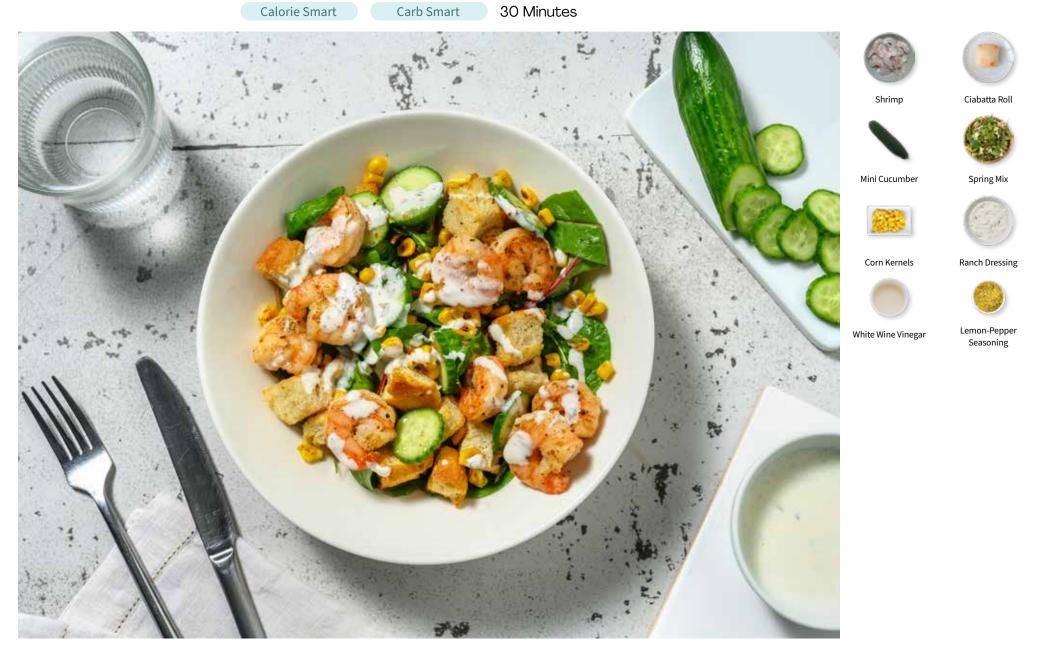


Smart Shrimp and Charred Corn Salad

with DIY Croutons

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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 tbsp)	oil
	2 person	4 person	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.



Marinate cucumbers

• Meanwhile, add **vinegar**,

Prep

• Thinly slice cucumbers.

Cut ciabatta into ½-inch cubes.

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.



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 goldenbrown, 5-6 min.
- Remove from heat, then transfer **corn** to a plate to cool.



Cook shrimp

5

- 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.



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.

Dinner Solved!



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