



CAJUN SHRIMP CHOPPED SALAD

with Charred Corn, Tomatoes & Creamy Caesar Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Corn



1 | 2
Lemon



4 oz | 8 oz
Grape Tomatoes



1 TBSP | 1 TBSP
Cajun Spice Blend



10 oz | 20 oz
Shrimp
Contains: Shellfish



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs,
Fish, Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Baby Lettuce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CHOPPED SALAD

Flavorful mix-ins are chopped into bite-size pieces for easy eating.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 540



SHALL WE TOAST?

Toasting spices in a hot pan awakens flavor and aroma. Stir often, until fragrant, and then quickly transfer to a bowl so they don't burn.

BUST OUT

- Strainer
- Paper towels
- Large pan
- Medium bowl
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (¼ tsp | ½ tsp)

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*Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP

- **Wash and dry produce.**
- Drain **corn**, then pat dry with paper towels. Quarter **lemon**. Halve **tomatoes** lengthwise.



2 MAKE DRESSING

- Heat a large dry pan over medium heat. Add **½ tsp Cajun Spice Blend** (1 tsp for 4 servings); cook, stirring occasionally, until fragrant, 30-60 seconds. (You'll use more Cajun Spice Blend in the next step.)
- Transfer to a medium bowl; add **Caesar dressing, mayonnaise, 1 TBSP olive oil, ¼ tsp sugar, and juice from one lemon wedge.** (For 4 servings, use 2 TBSP olive oil, ½ tsp sugar, and juice from two lemon wedges.) Whisk to combine. Taste and season with **salt** and **pepper** if desired.



3 COOK CORN

- Heat a **drizzle of oil** in same pan over high heat. Add **half the corn** (all for 4 servings), **¼ tsp Cajun Spice Blend** (½ tsp for 4), and a **pinch of salt and pepper.** (You'll use the rest of the Cajun Spice Blend in the next step.) Cook, stirring occasionally, until corn is golden brown and lightly charred in spots, 3-5 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat; transfer to a plate and set aside to cool. Wipe out pan.



4 COOK SHRIMP

- While corn cooks, rinse **shrimp*** under cold water; pat dry with paper towels.
- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add shrimp, **1 tsp Cajun Spice Blend** (be sure to measure—we sent more!), **salt**, and **pepper.** (For 4 servings, use remaining Cajun Spice Blend.) Cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Set aside.



5 TOSS SALAD

- Trim and discard root end from **lettuce**; chop leaves into bite-size pieces.
- In a large bowl, toss lettuce with **half the charred corn, half the tomatoes, half the shrimp, and half the dressing.** Taste and season with **salt** and **pepper** if desired.



6 SERVE

- Divide **salad** between bowls. Top with **remaining charred corn, remaining shrimp, and remaining tomatoes.** Drizzle with **remaining dressing** to taste. Serve with **remaining lemon wedges** on the side.