



Grilled Lemon-Pepper Shrimp Caesar Salad

with Avocado and Grilled Croutons

Grill 30 Minutes



Shrimp



Baby Spinach



Lemon-Pepper Seasoning



Lemon



Caesar Dressing



Ciabatta Roll



Parmesan Cheese, shredded



Garlic Salt



Avocado



Wooden Skewers

HELLO GRILLED LEMON

Grilling citrus intensifies the flavour of its juices and softens it so you can easily squeeze over anything you please!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, strainer, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Baby Spinach	56 g	113 g
Lemon-Pepper Seasoning	1 tsp	2 tsp
Lemon	1	1
Caesar Dressing	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Parmesan Cheese, shredded	¼ cup	¼ cup
Garlic Salt	½ tsp	1 tsp
Avocado	1	2
Wooden Skewers	6	12
Oil*		
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

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Prep

- Halve **lemon**.
- Cut **ciabatta** into ½-inch slices.
- Stir together ½ **tbsp oil** and ¼ **tsp garlic salt** (dbl both for 4 ppl) in a small bowl. Season with **pepper**, to taste. Brush **roll** on both sides with **garlic oil**.
- Arrange **ciabatta slices** and **lemon** on an unlined baking sheet. Set aside.



Prep avocado and grilled croutons

- Peel, pit, then cut **avocado** into ½-inch pieces.
- Cut or tear **grilled ciabatta slices** into ½-inch pieces.



Prep shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp** and ½ **tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with ¼ **tsp garlic salt** and 1 **tsp Lemon-Pepper Seasoning** (dbl both for 4 ppl), then toss to coat.
- Thread **shrimp** onto skewers.
- Set aside on a plate.



Assemble salad

- Squeeze **one lemon half** (use both for 4 ppl) into a large bowl. Add **Caesar dressing**, then whisk to combine.
- Add **spinach**, **avocado**, **half the grilled croutons** and **half the Parmesan**. Season with **pepper**, then toss to combine.



Grill shrimp and ciabatta

- Add **shrimp skewers** and **lemon halves**, cut-side down, to one side of the grill. Close lid and grill for 2-3 min. Remove **lemon halves** from the grill, then flip **shrimp** and grill for another 2-3 min**
- When **shrimp** are almost done, add **ciabatta slices** to the other side of the grill. Grill, flipping **ciabatta** once, until toasted, 1-2 min per side. (**TIP**: Keep an eye on ciabatta slices so they don't burn!)
- Transfer **shrimp skewers** and **ciabatta** back to the unlined baking sheet.
- Cover to keep warm.



Finish and serve

- Divide **salad** between plates. Sprinkle **remaining Parmesan** and **remaining grilled croutons** over top.
- Top with **grilled lemon-pepper shrimp**.
- Squeeze **any remaining grilled lemon** over top, if desired.

Dinner Solved!