



SUMMER SHRIMP SALAD

w/ Roasted Red Bell Pepper Dressing

Servings: 4

Ingredients

Salad:

- 12 jumbo shrimp, peeled deveined
- 8 oz mixed baby greens
- 1 romaine heart, sliced
- 2 ears fresh corn
- 1 cup cherry or grape tomatoes, sliced
- 1 bunch asparagus
- 1 cup canned black beans, rinsed and drained
- 1/4 cup olive oil, divided

Dressing:

- 2 roasted red peppers, peeled and seeded
- 1 shallot, peeled and chopped
- 2 tsp. rice vinegar
- 3 Tbsp. olive oil
- 1 tsp. crushed red pepper (optional)
- kosher salt and pepper

Directions

Dressing:

1. Preheat oven to 400° F. Line a baking sheet with foil, slice peppers in half. Lay them, cut side down on foil. Roast for about 30 minutes until skin chars, turning black and begins to separate from flesh. Remove from oven, wrap in foil and allow to seal and cool. This will enable skin to peel right off. Place in food processor, along with other ingredients and process until smooth and no chunks remain.

Salad:

1. Place trimmed asparagus on a baking sheet and drizzle with 2 tablespoons of olive oil to coat. Season with salt and pepper and toss. Roast in oven for about 10 minutes until right green and tender. Set aside.
2. In a grill skillet, heat another tablespoon of oil to medium and place corn husks on skillet. Turn every few minutes until corn begins to char in various areas. This takes about 7 minutes. Once corn is cool enough to handle, hold it vertically, and with a sharp knife cut along side the cob to remove chunks of corn. In the same skillet, heat remaining oil. Pat down the prepared shrimp and sprinkle with Old Bay seasoning and dust with a bit of flour if necessary to absorb any remaining moisture. Heat oil to medium high and add shrimp searing for 3-4 minutes per side.

Assemble:

1. Distribute greens among plates. Arrange roasted asparagus in star-like formation around salad plate. Distribute corn evenly among plates, along with black beans and tomatoes. Place 3 shrimp in the center of each plate. Spoon red bell pepper dressing on salad and vegetables.