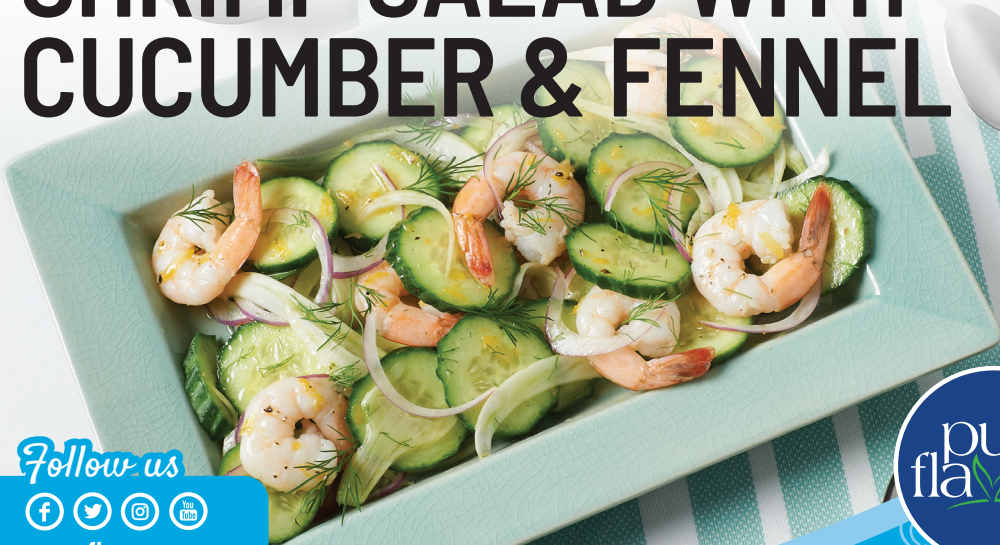


RECIPE | CUCUMBERS

SHRIMP SALAD WITH CUCUMBER & FENNEL



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SHRIMP SALAD WITH CUCUMBER & FENNEL

INGREDIENTS

- | | |
|--|-----------------------------------|
| 1 lb. shrimp, shell on | 1 tbsp. finely grated lemon zest |
| Salt, to taste | ¼ cup fresh lemon juice, to taste |
| 1 small fennel bulb, sliced into 1/8 inch thick, some fronds set aside | Coarsely ground black pepper |
| 1 Pure Flavor® English Cucumber, sliced ¼ inch thick | 1/3 cup olive oil |
| 1 small red onion, very thinly sliced | 2 tbsp. small dill sprigs |

DIRECTIONS

1. Cook shrimp in a large pot of simmering salted water until bright pink and cooked through, about 3 minutes. Drain and let cool. Peel and devein shrimp, leaving tail on and place in a large bowl.
2. Add fennel, fennel fronds, cucumber, onion, and lemon juice and toss to combine. Season with salt and pepper. Drizzle with oil and toss to coat.
3. Add dill and lemon zest and toss again; season with more salt, pepper, and lemon juice, if desired.
4. Salad can be made ahead. Cover and chill.



TOTAL TIME

18 minutes

PREP TIME

10 minutes

COOK TIME

8 minutes

SERVES

4

COOKING LEVEL

Easy