

**TOTAL TIME**

18 minutes

PREP TIME

10 minutes

COOK TIME

8 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

SHRIMP SALAD WITH CUCUMBER & FENNEL

INGREDIENTS

1 lb. shrimp, shell on

Salt, to taste

1 small fennel bulb, sliced into 1/8 inch thick, some fronds set aside

1 Pure Flavor® English Cucumber, sliced 1/4 inch thick

1 small red onion, very thinly sliced

1 tbsp. finely grated lemon zest

1/4 cup fresh lemon juice, or more to taste

Coarsely ground black pepper

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.

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