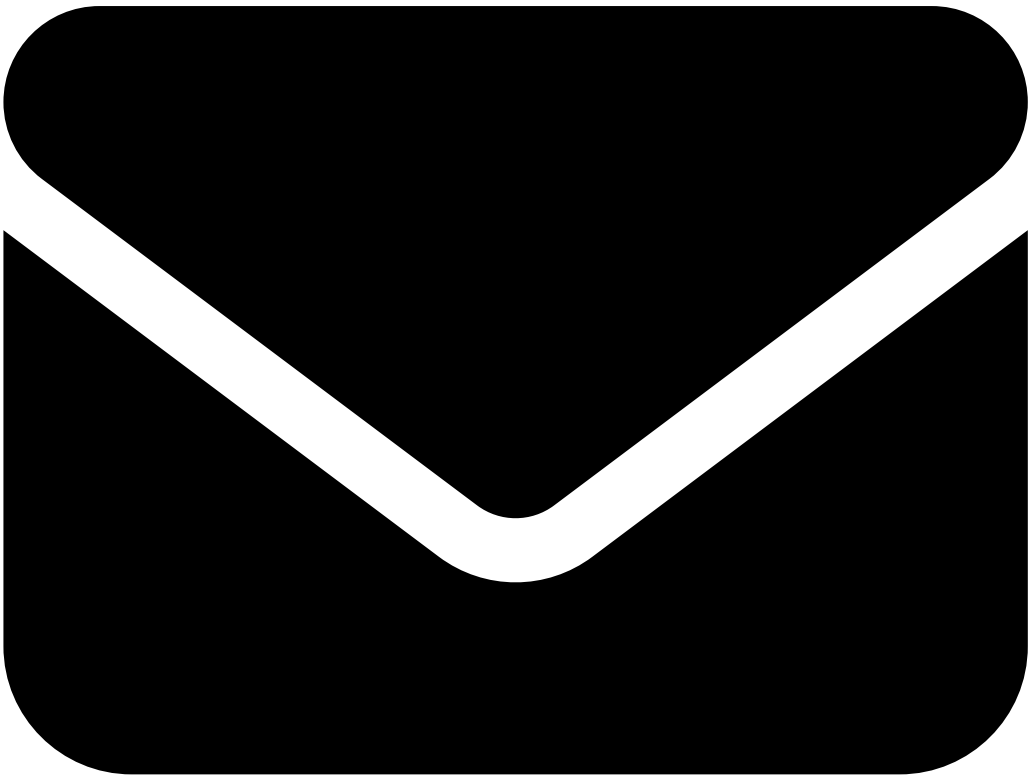
Creamy Shrimp Salad

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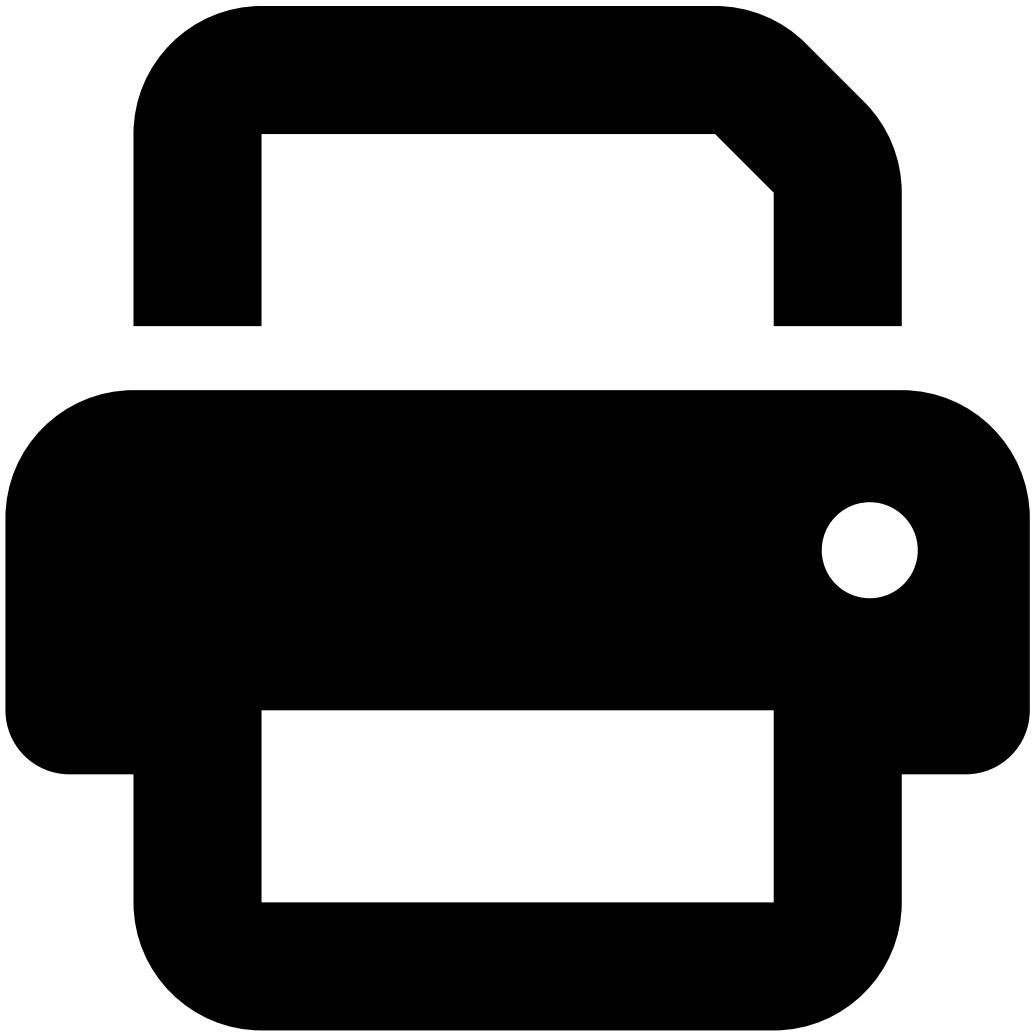
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SMS



Say good bye to flavorless salad and say hello to this Creamy Shrimp Salad. It’s perfect for last minute dinner, lunch or a quick side for those summer barbecues. Full of fresh Summer flavors makes this salad a family favorite and a great bring along to potlucks and celebrations.
This recipe is really easy and using just a few ingredients. The only wait time is in marinating the shrimp, or else this delicious salad could be ready in the time it takes to cut the ingredients that go into it.

In restaurants or home kitchens if your properly prepped and ready to cook it makes cooking less stressful. We know for instance, were going to use onions and garlic in most recipes so chop more than you need for future use.

Things To Know About Creamy Shrimp

Salad

This Creamy Shrimp Salad is one of those salads who’s flavors improve after a few hours in the fridge. It’s also a salad that travels well, making it a prefect bring along to potlucks, but remember to keep it cold.

It’s also the prefect dinner when the temperatures are rising and you want something light and refreshing. I don’t know about you, but for me the Summer heat can take away appetite for heavy, rich food.

One more thing, cut the radishes and cucumbers as thin as possible and put them in cold water in the fridge the night before, drain well before adding them to the yogurt, for extra crisp>

this is a great Summer recipe if you make it please leave me a comment and don’t forget to tag me on Instagram, I love hearing from you!!!!!

Creamy Shrimp Salad



Tender shrimp are marinated in a bright lemon and dill dressing, then served over crisp vegetables with a creamy Greek yogurt dressing for a fresh, flavorful meal.

- 1 lb cooked deveined small shrimp thawed
- Juice from 2 lemons

- 1 cup plain Greek yogurt
- ⅓ cup olive oil
- 1 tbsp chopped garlic
- 1 bunch fresh dill chopped
- 1 cup each sliced thin cucumber and radishes
- ½ red onion chopped
- 2 heads romaine lettuce washed and cut in large pieces
- Salt and pepper to taste

1. In a bowl mix the garlic, lemon juice, olive oil, salt,pepper and 1/2 bunch of the dill divide in halt
2. In a separate bowl marinate the shrimp with half the resevered marinate set aside
3. Add the yogurt to the remaining marinate
4. Toss the lettuce, cucumbers, radishes and red onion with the yogurt dressing
5. Add The marinated shrimp