

Blackened Shrimp Cesar Salad



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

For the Blackened Seasoning:

- 1 Tbsp of Smoked Paprika
- 1 Tbsp of Chili Powder
- 1 Tbsp of Granulated Onion
- 1 Tbsp of Granulated Garlic
- 1 Tbsp of Dried Basil
- 2 tsp of Black Pepper
- 1 tsp of Kosher Salt or 2 tsp of fine table salt
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For the Cesar Dressing:

- 1 Tbsp of Dijon Mustard
- 2 tsp of Anchovy Paste
- 1 Clove of Garlic, grated
- 2 tsp of Worcestershire Sauce
- Juice of 1 Lemon
- 1/4 cup of Olive Oil (or a bit more)
- 1/2 cup of Freshly Grated Parm, divided
- Salt to taste
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Additional Ingredients:

- 2 Heads of Romaine, washed, dried and chopped
- 1.5 lbs of Shrimp
- Charred Ciabatta or Croutons, to taste

1) In a small bowl, mix together all the ingredients for the spice blend, then toss the shrimp with about a Tbsp of olive oil and about 2 Tbsp of the seasoning. Cook the shrimp in a screaming hot skillet for just a minute on both sides (add a touch of oil to the skillet) and set the shrimp aside to cool.

2) In a small bowl, whisk together the mustard, anchovy paste, garlic, lemon and a pinch of salt, slowly start adding the olive oil (you might need a touch more if the dressing is too thick) and whisk constantly to emulsify the dressing, at the end, whisk in 1/2 of the cheese and set the rest aside (taste for seasoning).

3) Toss the romaine with 1/2 of the dressing (serve the rest on the side) top with the cooked shrimp, charred bread or croutons and rest of cheese and dressing.

