



## CS Shrimp Salad

**Note:** This shrimp salad is a blend of tender shrimp, fresh vegetables, dill and seasonings, all coated in a creamy dressing. An easy make-ahead lunch option that's high in protein and easy to make!

**Source:** adapted from *dinneratthezoo*  
Bob and Robin Young *The Captains shack*

**Prep:** 10 min      **Cook:** 3 min      **Total:** 13 min      **Serves:** 4  
**PDF:** CS-Shrimp-Salad.pdf      3 June 2021

### Ingredients:

1 lbs Shrimp, peeled and deveined  
1 Lemon, quartered  
 $\frac{3}{4}$  c Celery, finely diced  
 $\frac{1}{2}$  c frozen Peas  
 $\frac{3}{4}$  c frozen Corn  
3 T Red Onion, finely diced  
2 T chopped fresh Lovage  
2 t Lemon juice  
Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste  
 $\frac{1}{2}$  c Mayonnaise  
 $1\frac{1}{2}$  t Dijon Mustard  
 $1\frac{1}{2}$  T fresh Dill chopped, plus more for garnish

### Directions:

Bring a pot of salted water to a boil. Add the quartered lemon. Add the shrimp to the pot and cook for 2-3 minutes or until pink and opaque. Transfer the shrimp to a bowl of ice water to stop the cooking process.

Drain the shrimp then pat dry.

Place the shrimp, celery, peas, corn, red onion, lovage, lemon juice, salt, pepper, mayonnaise, mustard and dill in a bowl. Toss gently to coat.

Garnish with additional fresh dill and serve, or cover and refrigerate for up to 1 day. Great served with fresh baked (7 min) kokanee salmon as pictured above.