



HOME CHEF

Sriracha Shrimp and Avocado Salad

With Crisp Romaine and Ginger-Mayo Dressing



If you're anything like us, there are two things we can't have enough of in our lives: Sriracha sauce and avocado. Kill two birds with one salad by making this satisfying dish. Tender shrimp take a dip in a fiery Sriracha-garlic marinade before toweeling off in a hot sauté pan. Placed atop a blend of baby arugula, romaine, and shredded carrot tossed in a creamy ginger dressing, it's a salad that punches way above its weight class.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 459
Carbohydrates: 28g
Fat: 25g
Protein: 23g
Sodium: 731mg
per serving

DIETARY



LOW CALORIE



LOW CARB



DAIRY-FREE



GLUTEN-FREE



NUT-FREE

DRINK PAIRING

Tame the fire of the Sriracha-marinated shrimp with a chilled glass of Pinot Grigio.

INGREDIENTS

1 Romaine Heart
2 Garlic Cloves
1 Avocado
16 Shrimp
1 Tbsp. Sriracha
2 tsp. Seasoned Rice Vinegar
1 oz. Mayonnaise
2 tsp. Chopped Ginger
2 oz. Baby Arugula
3 oz. Shredded Red Cabbage
3 oz. Matchstick Carrots

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

2 Mixing Bowls
Medium Pan

DID YOU KNOW?

Rock hard avocado? Place in a paper bag and leave out on your counter overnight. It should be good to go the next day or two.

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Prepare the Ingredients

Thoroughly rinse produce and pat dry. Cut end off **romaine**, halve lengthwise, then coarsely chop. Mince **garlic**. Halve **avocado** and scoop out flesh with a spoon. Cut into ¼" slices. Rinse **shrimp**, pat dry, place in medium mixing bowl, and season with a pinch of **salt and pepper**.



Marinate the Shrimp

Add **Sriracha**, **garlic**, and 1 tsp. **olive oil** to bowl containing shrimp. Thoroughly coat **shrimp** with marinade.



Make the Dressing

In a large bowl, combine **seasoned rice vinegar**, **mayonnaise**, and **ginger**. Mix together until all ingredients are combined. Set aside.



Cook the Shrimp

Heat 1 tsp. **olive oil** in a medium pan over medium-high heat. Add **shrimp** and cook 3 minutes per side or until shrimp reaches a minimum internal temperature of 130 degrees and turns an amber color.



Toss the Salad

Add **romaine**, **arugula**, **shredded cabbage**, and **matchstick carrots** to bowl containing **dressing** and toss together.



Plate the Dish

Divide **salad** between two plates. Add **shrimp** to each salad and top with **avocado slices**.