



Shrimp Caesar Salad

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

246.4 calories, 4.97 g carbohydrate, 2.1 g fiber, 2.87 g NET carbs, 27.32 g protein, 13.41 g fat

Ingredients

- 3 Tbsp(s) Primal Kitchen Mayonnaise
- 1 clove organic garlic, coarsely chopped
- 8 cup(s) shredded organic romaine lettuce
- 1 tsp organic mustard
- 1 Tbsp lemon juice
- 1/2 tsp(s) freshly ground black pepper
- 1 pound wild shrimp
- 1 ounce organic parmesan cheese, grated
- 1 whole anchovy, minced

Preparation

1. First, cook the shrimp. Bring a pot of filtered water to a boil. Add shrimp. Cook until tails curls and shrimp turn pink. Drain shrimp and chill over ice.
2. Add lemon juice, mustard, anchovies, mayonnaise and garlic to a food processor or Magic Bullet. Process until smooth. Add half of cheese and the black pepper; pulse until combined.
3. Peel and devein the shrimp.
4. Combine romaine and shrimp in a large bowl. Add the dressing and toss to coat.
5. Divide among plates, top with the remaining cheese.
6. Serve.

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