

SHRIMP SALAD



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shrimp Peeled And Deveined	1 Lb.	Garlic Cloves, Minced	2
Lemon Quartered	1	Approved Mayonnaise	½ cup
Celery Finely, Diced	1 Cup	Dijon mustard	1 tsp.
Red Onion Finely Minced	½	Fresh Dill	1½ tbsp.
Lemon Juice	2 Tsp.	Salt And Pepper	To Taste



PREPARATION

- Fill a pot with water and squeeze the juice from the lemon quarters into it. Drop the squeezed lemon quarters into the pot as well. Bring the water to a boil.
- Once the water is boiling, add the peeled and deveined shrimp. Cook the shrimp for about 2-3 minutes until they turn pink and opaque. Be careful not to overcook them.
- Once cooked, remove the shrimp from the pot and place them in a bowl of ice water to cool down quickly. Once cooled, drain the shrimp and set them aside.
- In a large mixing bowl, combine the finely diced celery, minced red onion, lemon juice, minced garlic, approved mayonnaise, Dijon mustard, and fresh dill. Mix well to combine all the ingredients.
- Chop the cooled cooked shrimp into bite-sized pieces and add them to the mixing bowl with the other ingredients.
- Gently toss the shrimp with the mayo mixture until they are well coated. Season the salad with salt and black pepper to taste. Adjust the seasoning according to your preference.
- Refrigerate the shrimp salad for at least 30 minutes before serving. This will allow the flavors to meld together.
- Enjoy!