

DILL SHRIMP SALAD



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Salt	1 Tsp.	White Vinegar	2 Tsp.
Lemon	1	Freshly Ground Black Pepper	1 Tsp.
Cooked Shrimp	1 Lb.	Minced Fresh Dill	2 Tbsp.
Mayonnaise	1 Tbsp.	Red Onion, Minced	¼ Cup
Dijon Mustard	1 Tsp.	Celery, Minced	½ Cup



PREPARATION

- Peel, devein (if needed), and chop the cooked shrimp into bite-sized pieces. Place them in a large mixing bowl.
- In a small bowl, whisk together mayonnaise, Dijon mustard, white vinegar, salt, and black pepper until smooth.
- Add the minced red onion, celery, and fresh dill to the shrimp.
- Pour the dressing over the mixture and gently toss to combine.
- Grate a little lemon zest and squeeze fresh lemon juice over the salad. Mix again lightly.
- Cover and refrigerate for at least 20-30 minutes to let flavors meld.
- Serve and enjoy!