



LEMON SHRIMP & POTATO SALAD



INGREDIENTS

ITEM	QUANTITY
• Cooked Shrimp, Peeled and Deveined	5 oz.
• Baby Yukon Gold Potatoes, quartered	1 Cup
• Finely Diced Celery	¼ Cup
• Sliced Green Onion Tops	2 tbsp.
• Fresh Dill, chopped	1 tbsp.
• Extra Virgin Olive Oil	1 tbsp.
• Fresh Lemon Juice	1 tbsp.
• Dijon Mustard	1 tsp.
• Garlic-infused Olive Oil	½ tsp.
• Salt and Freshly Ground Black Pepper, to taste	

SERVING SIZE

1



PREPARATION

- Bring a small pot of salted water to a boil. Add the baby potatoes and cook for 12-15 minutes, or until fork-tender. Drain and allow them to cool until just warm.
- In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, garlic-infused olive oil, salt, and pepper until well combined.
- In a medium bowl, combine the cooked potatoes, shrimp, diced celery, green onion tops, and fresh dill.
- Pour the dressing over the salad and gently toss until everything is evenly coated, being careful not to break apart the potatoes.
- Refrigerate for 20-30 minutes to allow the flavors to meld.