



SHRIMP AND POTATO ARUGULA SALAD

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shrimp, peeled and deveined	5 Oz.	Fresh Lemon Juice	1 Tbsp.
Baby Potatoes, halved	¾ Cup	Olive Oil	2 Tsp.
Arugula	2 Cups	Dijon Mustard	1 Tsp.
Celery, sliced	½ Cup	Honey	½ Tsp.
Red Onion, thinly sliced	2 Tbsp.	Salt and Pepper, to taste	
Fresh Dill, chopped	1 Tbsp.		

SERVING SIZE

1

PREPARATION

- Bring a small pot of water to a boil.
- Add baby potatoes and cook for 12-15 minutes, or until fork-tender.
- Drain potatoes and allow them to cool slightly.
- While potatoes cook, prepare the shrimp by seasoning lightly with salt and pepper.
- Heat a skillet over medium heat and cook shrimp for 2-3 minutes per side until pink and cooked through.
- In a large bowl, combine arugula, celery, red onion, potatoes, shrimp, and fresh dill.
- In a small bowl, whisk together lemon juice, olive oil, Dijon mustard, honey, salt, and pepper.
- Pour dressing over salad ingredients and gently toss.
- Refrigerate and serve chilled.