

# Shrimp Salad with Herb Dill Dressing

## Description

This light and fresh dilled shrimp salad, adapted from a South Beach Diet recipe is full of flavor and easy on the calories.

## Ingredients

### Salad and shrimp

- 1 1/2 lbs large shrimp, peeled and deveined
- 1 head red lettuce
- 1 cup dry white wine
- 6 brown mushrooms, sliced
- 1/2 medium red onion, sliced
- 2 tomatoes, sliced into small wedges
- 1 lemon, sliced
- 1 tsp mustard seeds
- 2 bay leaves
- 1/4 tsp red-pepper flakes

### Herb dill dressing

- 3 tbsps extra virgin olive oil
- 3 tbsps red wine vinegar
- 2 tbsps water
- 2 tbsps fresh basil, chopped
- 2 tbsps fresh dill, chopped



## Summary

**Yield:** 4

**Source:** Adapted from a South Beach Diet recipe - phase one

**Prep Time:** 1 hour

**Category:** Salads

**Cuisine:** American

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- 1 clove garlic, finely chopped
- 1 tsp dijon mustard
- fresh dill sprigs for garnish

## Instructions

### Shrimp

Add the white wine, mustard seeds, red pepper flakes, bay leaves and lemon in a large saucepan. Add water to fill the pan 2/3 full. Bring to a full boil over high heat. Add the shrimp and cook for 3 to 4 minutes, until the shrimp have turned pink and no longer translucent. Drain and cool. Discard the bay leaves.

### Herb Dill Dressing

In a cruet (or screw-top jar, ball jar), mix the olive oil, red wine vinegar, water, fresh basil, chopped dill, garlic, and Dijon mustard. Shake vigorously to mix well.

Place the shrimp in a large bowl and pour the dressing over the top. Toss well, cover with plastic wrap, and refrigerate until well-chilled.

### Salad

Place a mixture of red lettuce leaves on a large serving plate or you can use a large serving bowl. Arrange the sliced red onions, tomato wedges and mushrooms over the lettuce. Place the shrimp mixture

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over the top. Garnish with dill sprigs.