

Shrimp Salad

Fresh shrimp salad with crisp vegetables and creamy dressing. Perfect for lunch, light dinner, or entertaining.

Ready in 20 minutes!

15 min

PREP

5 min

COOK

20 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb shrimp
- 1 cup celery
- 1 avocado
- 1 cup cucumber
- 1 cup tomato
- 1 cup red onion
- 1 fresh lemon juice
- 2 tbsp parsley
- 2 tbsp dill
- 1 tsp dijon mustard
- 1 cup mayonnaise
- 1 tsp sea salt
- 1 tsp black pepper

Instructions

1 Cook the shrimp

Bring a large pot of salted water to a rolling boil over high heat. Add 1 pound shrimp and cook for 2-3 minutes until they turn bright pink and curl into a C-shape.

- ### 2
- Drain shrimp immediately and transfer to a bowl of ice water for 2 minutes to stop the cooking process. Pat completely dry with paper towels and set aside to cool completely.

3 **Prepare the vegetables**

Dice 1 cup celery into small, uniform pieces about ¼-inch in size. Dice 1 cup cucumber and pat dry with paper towels to remove excess moisture.

4 Finely dice 1 cup onion into pieces smaller than the celery and cucumber. Set all vegetables aside in separate bowls.

5 **Make the dressing**

Whisk together 1 cup mayonnaise, 2 tablespoons lemon juice, and 2 tablespoons vinegar in a small bowl until smooth. Add 1 teaspoon salt and 1 teaspoon pepper, whisking until well combined.

6 **Assemble the salad**

Cut the cooled shrimp into bite-sized pieces, about ½-inch chunks. Combine shrimp, celery, cucumber, and onion in a large mixing bowl.

7 Pour the dressing over the shrimp and vegetables. Gently fold together with a large spoon until everything is evenly coated, being careful not to break up the shrimp.

8 Taste and adjust seasoning with additional salt, pepper, or lemon juice as needed. Cover and refrigerate for at least 30 minutes to allow flavors to meld before serving.

Tips

Cook shrimp until they form a "C" shape and turn opaque pink - overcooked shrimp will curl into an "O" and become rubbery.

Pat shrimp completely dry with paper towels after cooking to prevent watery salad and ensure the dressing adheres properly.

Chill cooked shrimp in an ice bath immediately after cooking to stop the cooking process and maintain perfect texture.

Salt diced vegetables like cucumber and let them drain for 10 minutes before adding to remove excess moisture that can water down the dressing.

Make the dressing separately first, then add it gradually to avoid over-dressing the salad - you can always add more but can't take it away.

Use pre-cooked shrimp from the grocery store to save time, but rinse them first to remove any preservatives or excess salt.

Finely dice the red onion and soak it in cold water for 5 minutes to mellow the sharp bite before adding to the salad.

Store leftover shrimp salad for no more than 2-3 days in the refrigerator and never leave it at room temperature for more than 2 hours.