

# TheRecipeWorks - Lemony Shrimp Salad

## Lemony Shrimp Salad

Serves: 4

1 lemon  
2 cloves garlic  
1 scallion, roughly chopped  
2 tablespoons peanut oil  
5 tablespoons olive oil  
3 romaine lettuce hearts or 1 large head romaine lettuce  
12 ounces medium raw shrimp, shelled and deveined  
Small bunch of chives, chopped

Peel the lemon by cutting the top and bottom off, then sit it upright on one end and cut away the zest and pith from top to bottom with a sharp knife, turning it with your non-cutting hand as you go. Chop it roughly and put it in the processor with one of the cloves of garlic and the scallion and blitz. Pour the peanut oil and 3 tablespoons of the olive oil down the funnel into the processor.

Tear the lettuce into bite-size pieces and toss with the dressing. Heat the remaining olive oil in a large frying pan and gently heat the second garlic clove until lightly golden to infuse the oil. Take out the garlic clove and add the shrimp to the pan. Cook for 5 to 6 minutes until cooked through and no longer glassy in the middle. Spoon them over the dressed salad leaves and sprinkle over the chopped chives.