

# On the Lighter Side

## ***Shrimp Salad on Boston Lettuce***

From Food Network Kitchens

Difficulty: Easy

Prep Time: 30 minutes

Yield: 4 to 6 serving

2/3 cup GREEN GODDESS DRESSING, recipe follows

1 ripe Hass avocado, split, seeded, and peeled

1-1/2 pounds peeled, deveined and cooked shrimp cut into 1/2 inch chunks

1 medium cucumber, peeled, seeded and cut into 3/4 inch chunks

1/2 celery stalk, peeled and diced

1 to 2 teaspoons freshly squeezed lemon juice

1/2 teaspoon kosher salt

Freshly ground black pepper

1 head Boston or Bibb lettuce, trimmed and washed

1 pound cooked trimmed asparagus

1 medium vine-ripened tomatoes, cored and cut into 12 wedges

1 tablespoon finely chopped fresh chives

In a blender, combine the dressing and the avocado, and puree until smooth.

In a medium bowl, combine the shrimp, cucumber, celery, lemon juice, 1/2-teaspoon salt, pepper to taste, and about 5 tablespoons of the dressing.

On a large platter or individual plates arrange the asparagus and tomatoes. Make a bed of lettuce and top with the shrimp salad. Sprinkle with the chives and serve the salad with the remaining dressing on the side.

Cook's Note: Substitute 3 cups other cooked seafood, such as crabmeat, crawfish tails, or lobster.

### GREEN GODDESS DRESSING

3 anchovy filets, soaked in cold water for 5 minutes, dried, and coarsely chopped

3/4 cup prepared or homemade mayonnaise

1/4 cup sour cream

2 tablespoons thinly sliced fresh chives

2 tablespoons minced flat-leaf parsley

1-1/2 teaspoons minced fresh tarragon leaves

3/4 teaspoon finely chopped fresh basil

1 tablespoon minced shallots

1 tablespoon freshly squeezed lemon juice

1/4 teaspoon kosher salt plus more

Freshly ground black pepper

Combine the anchovies, mayonnaise, sour cream, chives, parsley, tarragon, basil, shallots, lemon juice, and the 1/4-teaspoon of salt in a blender. Puree to make a smooth dressing. Season to taste with salt and pepper. Use now or store, covered, in the refrigerator, for up to 2 days.

Yield: 1 1/4 cups

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