

Lemon Shallot Shrimp Salad

This recipe makes a lovely salad, any time of the year, but particularly during citrus season. It is also a hit served on crusty bread, as a sandwich.

3 tablespoons olive oil
4 shallots, minced
1 clove garlic, minced
6 rainbow chard stems, chopped into fine slices – reserve the leaves for the salad!
½ cup mayonnaise – preferably homemade
Juice of one lemon

4 slices of crusty bread, cubed

3 tablespoons olive oil
¾ lb. medium shrimp, shelled and deveined
Salt, pepper, and red pepper flakes to taste

6 cups of any greens you like – I use a combination of chard, romaine, spinach, mustard and/or arugula
1 pear, sliced into small, thin pieces
1 hard-boiled egg, chopped

Sauté the shallots, garlic and chard over medium high heat, until fragrant. Remove the vegetables from the pan, and combine with mayonnaise and lemon juice, blending either with a whisk, or (preferably) an immersion blender. Reheat the pan, without cleaning over medium heat. Toast the bread cubes in until just golden – there should be enough oil left in the pan for this. Set the bread aside to drain on a paper towel. Heat the next 3 tablespoons of olive oil over medium high heat and add the shrimp, tossing them around the pan for about 4 min, till pink; season with salt, and both peppers. Combine the shrimp with the shallot dressing, and let marinade for a least a half an hour, and up to two hours.

Divide the green among 6 plates, (as a first course) and top with the pear slices, and chopped egg. Divide the croutons between the salad plates, and top with the shrimp and dressing.