

Noreen's Kitchen

Summer Shrimp Salad with

Marie Rose Dressing

Ingredients

1 pound cooked baby shrimp	Dressing:
2 hearts of romaine lettuce chopped	1 cup tomato puree
2 ribs celery, chopped	1/4 cup good quality mayonnaise
4 scallions, chopped, white and green parts	1 tablespoon prepared horseradish
	1 tablespoon Worcestershire sauce
	1 teaspoon Tabasco sauce
	Juice of 1 lemon
	1 teaspoon celery salt
	1 teaspoon cracked black pepper
	2 tablespoons olive oil

Step by Step Instructions

Combine shrimp, celery and onion in a large bowl and mix well. Set aside.

Prepare dressing by combining all ingredients in a blender and blend until smooth and well combined.

Dress salad mixture with 1/4 cup of dressing. Stir well to coat.

Serve shrimp salad in lettuce cups/wraps or on a bed of chopped lettuce.

Add some hard cooked egg, roasted red pepper and capers along with a loaf of crusty bread for a fabulous dinner salad!

Enjoy!