

Matane shrimp salad, cucumber, dill yogurt, crispy panko |

Recipe for 4 portions

Description

A fresh salad that will look great on a buffet, and can also be served on a plate, in a visual way.

Note

Mayonnaise can be substituted for the yogurt.

Ingredients

Shrimp salad

- 200 Gr Nordic shrimps
- 75 Gr Red onion
- 1 Unit(s) Green onion
- 100 Gr Cucumber
- 50 Gr Plain greek yogurt 0%
- 2 Sprig(s) Dill
- 1 Tsp Lemon juice

- Salt and pepper

Garnish

- 4 Tbsp Japanese breadcrumbs (panko)

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Resting time **0 mins**

Preparation

Ciselez finement l'oignon rouge et l'oignon vert.

Taillez le concombre en 2 sur la longueur, l'épépiner et l'émincer en fines tranches.

Hachez l'aneth.

Faites colorer la chapelure Panko avec un peu de beurre dans une pêle chaude.

Shrimp salad

Mix all the salad ingredients in a bowl and check the seasoning.

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Divide the salad among your plates and sprinkle the toasted panko on top.

Bon appétit!