

# Shrimp Chopped Salad

*Serves 4:*

## Ingredients

2 large eggs  
1 pound shrimp, 12/15 or 16/20 size  
large pinch of sea salt  
1/4 pound green beans  
pinch of kosher salt  
4 slices bacon  
1 14 ounce can of chickpeas  
1 romaine heart  
1 small red onion  
1 hothouse cucumber  
1 Granny Smith apple

## Buttermilk Dressing:

1 garlic clove  
1/2 cup mayonnaise  
1/4 cup buttermilk  
2 teaspoons white wine vinegar  
kosher salt and freshly ground black pepper

## Preparation

Bring a saucepan of water to boil, add a large pinch of sea salt and drop in shrimp in their shells. Adjust heat to gently boil for about 3 to 5 minutes until shrimp are opaque and just cooked through. Immediately drain and shock in an ice water bath to stop cooking. When shrimp have cooled, peel off shells and chop them in thirds or quarters.

Boil water in another saucepan.

Add a pinch of kosher salt, a bunch of green beans, and bring back to boil. Let cook for 2 to 3 minutes, then remove with a strainer and shock in ice water. When cool, dry off and cut into bite size pieces.

Heat a small skillet over medium heat until hot.

Add bacon slices to pan and cook until browned on both sides. Drain on paper towels and chop.

Drain and rinse a can of chickpeas in a strainer.  
Chop an entire romaine heart into bite size pieces.  
Rinse well and spin dry in a salad spinner.  
Chop a small red onion.  
Peel and chop an English or hothouse cucumber.  
Crumble the blue cheese.  
Peel and dice a Granny Smith apple.

Combine all components in a large bowl.

Make Buttermilk Dressing: in a garlic press, press a garlic clove into a small bowl.  
Add mayonnaise, buttermilk, white wine vinegar, kosher salt and freshly ground black pepper to taste.  
Whisk well and pour over salad.

Toss well and serve in a pretty bowl.

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