



Paleo Caesar Salad with Shrimp

Ingredient List:

- 20 wild-caught shrimp, peeled and deveined
- PALEO GRIND Lemon Pepper Love
- 1 head Romaine lettuce, halved and chopped
- 4 radishes, thinly sliced
- Olive oil, as needed
- Lemon wedges, as garnish

Ingredients for Caesar dressing:

- 5 anchovies
- 2 cloves garlic, rough chop
- ½ lemon, juiced
- 1 egg
- 1 tablespoon whole grain mustard
- 2 tablespoon red wine vinegar
- 1 cup olive oil
- Coarse ground black pepper, to taste

Preparation Instructions:

1. Preheat a cast iron skillet over medium-high heat and add olive oil.
2. Place shrimp on a plate lined with paper towel. Sprinkle PALEO GRIND Lemon Pepper Love. Place seasoned side down in the hot skillet and add more seasoning to the shrimp. Allow to cook for 2-3 minutes and then flip and cook another 2-3 minutes and then cut the heat.
3. Place the Romaine lettuce into a large mixing bowl.
4. In a food processor, add anchovies, egg, garlic, ground mustard, and red wine vinegar and blend. Slowly add olive oil until mixture becomes creamy. Add lemon juice and coarse ground black pepper and mix once again.
5. Toss dressing with lettuce and radishes in the mixing bowl.
6. Place a large portion onto a serving plate and top with shrimp, garnish with lemon wedges and Enjoy!

“Keep It Paleo!”