



Grilled Salad with Bay Shrimp

30 min

CA

OR

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Serves 4-6

Ingredients

Green Goddess Dressing

1 clove garlic minced

1/3 cup crème Fraiche or sour cream

1/3 cup aioli or mayonnaise

¼ cup chopped parsley

¼ cup chopped tarragon

¼ cup chopped chive

3-4 anchovy filets

4 Tbsp. lemon juice

Salad

8 heads of Little Gem lettuce

10 oz. pink shrimp

2 radishes

1 bunch scallions

2 avocados

Extra virgin olive oil

Salt and pepper

Green Goddess Dressing

In a food processor or blender, combine aioli or mayo, crème Fraiche or sour cream, all herbs, lemon juice, anchovy and garlic.

Blend until all herbs are blended and dressing is smooth. (Pro tip – have a little ice water nearby and splash some in to adjust the thickness of the dressing and this will also prevent it from breaking).

Little Gem & Pink Shrimp Salad

Turn on the grill, medium to high heat should suffice.

While the grill is heating up, halve the heads of little gem lettuce, being sure to leave the root attached so the lettuces will hold together while grilling.

Rinse with cold water to clean any dirt or sand from the inside of the lettuces.

Season the halved little gems with salt, pepper, and olive oil.

Grill, flipping once until they are just starting to wilt, and have clear grill marks. Let cool to room temperature.

While the lettuces are cooling, divide the pink shrimp into 4 or 6 equal portions and set aside.

Plating & Garnish

Halve each avocado, remove the pit and use a knife to slice into half-moons.

Slice the radishes on a mandoline (or with a very sharp knife) and hold them aside in a bowl of ice water.

Slice the scallions at a slight angle all the way to the root.

Arrange the grilled gems on a large plate or 4-6 smaller plates.

With a spoon or ladle, drizzle the plate heavily with the green goddess dressing.

Next, take the divided pink shrimp and spread it around the grilled little gem. Finally, garnish the plates with half-mooned avocado, thinly shaved radish, and scallion.

Recipe and Photo by Chef Trevor Rivera, [Marché](#)

Species Group

Shrimp, Prawn