



FINCH + FENNEL

Shrimp Remoulade

SERVINGS: 8

REMOULADE INGREDIENTS:

- 3 Tbsp F+F Champagne Honey Mustard
- 3 Tbsp Prepared Horseradish
- 1 Tbsp Extra-Virgin Olive Oil
- 1 Tbsp Red Wine Vinegar
- 1 Tbsp Lemon Juice
- 1 Tbsp Diced Green Onion
- 1 Tbsp Dehydrated Onion
- 1 Tbsp Paprika
- 1 Tbsp Ketchup
- 2 Tbsp Dried Parsley
- 1 Tbsp Creole Seasoning
- 1 Tbsp Garlic Powder
- 1 Tbsp Lemon Pepper
- 1 Tbsp Crushed Red Pepper
- Ground Red Pepper, To Taste



ADDITIONAL INGREDIENTS:

- 2 Pounds Boiled Shrimp, cooled & peeled
- Romaine Lettuce Leaves
- Sliced Roma Tomatoes
- Sliced Black Olives

INSTRUCTIONS:

1. In a bowl, combine all the Remoulade ingredients & add the shrimp.
2. Let marinate in the refrigerator for at least 1 hour, or overnight.
3. When ready to serve, cover 8 salad plates with lettuce leaves & top with tomato slices.
4. Top with the chilled shrimp & sauce.
5. Garnish with sliced black olives.

Enjoy!

