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Shrimp Salad with Cucumber and Dill

Prep time: 15 minutes active

Servings: 8

Simply elegant, this salad stars sweet, plump shrimp enrobed in creamy dressing, nestled in lettuce and garnished with delicate crunchy greens. Use the best quality shrimp that you can find (preferably wild, and locally sourced from a fishmonger you trust). This recipe comes to us from Andrew Wilder, of the "Eating Rules" blog. He developed this recipe using our lactose-free cream cheese. Andrew reminds us that since our Green Valley Creamery Lactose-Free Cream Cheese does not have any gums or stabilizers, you'll need to treat it gently--and keep it as cold as possible.

Submitted by Andrew Wilder - www.eatingrules.com

Ingredients

1 pound shrimp, thawed, peeled, and deveined

4 oz. Green Valley Creamery Lactose-Free Cream Cheese (1/2 container)

1/4 cup finely chopped, fresh dill

1 small clove garlic, pressed

1/8 tsp. coarse salt

pinch pepper

1 medium cucumber, peeled and finely diced, still cold from the refrigerator

Instructions

1. Bring a large pot of water to boil. While the water is heating, prepare a large bowl with ice-water. Add shrimp to the boiling water and keep on the heat until just barely cooked-through, about 3 minutes (it's okay if the water doesn't return to a boil). With a slotted spoon, move the shrimp into the cold water bath and allow to cool for a few minutes.
2. Once the shrimp are cold throughout, drain and place on a clean dishcloth or paper towel, patting dry.
3. Dry the cold bowl that the shrimp were just in, and then add the cream cheese, dill, garlic, salt, and pepper and stir briefly. Gently fold in the

cucumber and shrimp until evenly coated. Do not over-mix.

4. Place in the refrigerator for at least 30 minutes, but preferably overnight, to bring out the flavors. Serve cold, and enjoy!