

# LEMON QUINOA SALAD WITH ROASTED SHRIMP

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 4 servings

## INGREDIENTS

### QUINOA

2 cups uncooked quinoa

### DRESSING

zest and juice from 3 lemons

2/3 cup shaved parmesan cheese

1/2 cup extra-virgin olive oil

2 tsp kosher salt

1 tsp black pepper

2 cups arugula

2 tbs capers, drained

### ROASTED SHRIMP

20 large shrimp, peeled and deveined

garlic powder

smoked paprika

kosher salt

black pepper

extra-virgin olive oil

## DIRECTIONS

**\*This dish can be served warm OR chilled. I prefer chilled but my fiancé prefers warm so we just decide based on the situation that day. For warm, just skip the refrigeration for step 1 and 3\***

### Step 1: Prep Quinoa

Cook quinoa according to package instructions. Refrigerate until cooled completely.

### Step 2: Mix Dressing and Quinoa

Place cooled quinoa in a large mixing bowl. Add arugula, lemon zest, lemon juice, capers, cheese, olive oil, 2 tsp salt and 1 tsp pepper. Toss everything together. Adjust seasoning and ingredients to your own taste.

**[If concerned about salt level, try 1 1/2 tsp salt first and add from there]**

### Step 3: Roast Shrimp

Preheat oven to 400 degrees F. Place shrimp in 1 layer on a foil lined sheet pan. Sprinkle with one light layer of garlic powder, paprika, salt and pepper. Drizzle with olive oil. Use your hands to toss and mix everything so the shrimp is coated on all sides with seasoning and oil. Roast in oven for 8-10 minutes, just until pink and firm and cooked through (I do 8 minutes). Refrigerate until ready to serve.

When ready to serve, plate quinoa first and arrange shrimp on top.

**[Note: This can also be served as a warm dish. Just skip the refrigeration for step 1 and 3]**

