



Blackened Shrimp Kale Salad

Ingredients

- 1 to 2 bunches of curly green kale, stems removed and torn into pieces
- 4 garlic cloves, minced
- 3 tablespoons greek yogurt
- 2 tablespoons parmesan cheese
- 1 tablespoon [horseradish mustard](#)
- 2 teaspoons [Fustini's Vinoso vinegar](#)
- 1 teaspoon anchovy paste
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 lemon, juiced
- 1/3 cup [Fustini's Delicate SELECT olive oil](#)
- shaved parmesan, for garnish

Sharon's Hint

Adapted from "How Sweet Eats"

Blackened Shrimp

- 1 pound raw peeled and deveined shrimp
- 2 teaspoons smoked paprika
- 2 teaspoons dried oregano
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon crushed red pepper
- 2 tablespoons unsalted butter, melted
- 2 tablespoons [Fustini's Chipotle olive oil](#)

Directions

Step 1.

Tear, shred or chop the kale and place it in a bowl. You can actually chop it as much or as little as you like - depends on how you like to eat your kale salad! To make the dressing, add the garlic, yogurt, parmesan, mustard, vinegar, anchovy paste, lemon juice, salt and pepper to a food processor and blend until pureed. With the processor still on, stream in the olive oil until a creamy dressing forms. Add about 1/4 cup of the dressing (or 1/2 cup if you use it on 2 bunches) to the kale to start and toss well to distribute, even massaging it with clean hands. Let it sit for 10 minutes. While the kale marinates in the dressing, cook your shrimp!

Step 2.

Pat the shrimp dry with a paper towel. In a bowl, whisk together the paprika, oregano, salt, pepper, garlic powder, onion powder and crushed red pepper. Place the shrimp in a large bowl. Drizzle with the melted butter, 1 tablespoon of olive oil and toss well to coat. Sprinkle the seasoning all over the shrimp and toss well so they are all coated in the spices. Heat a large skillet over medium-high heat. Once hot, add the remaining olive oil. Add the shrimp in a single layer (you may need to do this in batches) and cook until golden and crisp on each side, about 2 to 3 minutes per side. Do not overcook or the shrimp will be chewy! Remove the shrimp and place it on the kale salad. Garnish with shaved parmesan if you'd like!