

Bibb & Cilantro Salad with Shrimp & Toasted Corn

Ingredients

- **2 heads Bibb or Boston lettuce, washed, dried, and torn into bite-size pieces (about 8 cups)**
- **2 cups packed cilantro leaves, washed and dried**
- **¼ cup finely diced red onion**
- **3 Tbs. fresh lime juice**
- **2 Tsp. honey**
- **½ tsp. fish sauce**
- **¼ cup plus 2 Tbs. extra-virgin olive oil kosher salt and freshly ground black pepper**
- **2 cups fresh corn kernels**
- **1 fresh jalapeno, cored, seeded, and finely diced**
- **1 ½ lb. large shrimp, peeled and deveined**

Instructions

- Put the lettuce and cilantro in a large bowl, cover with a damp paper towel, and refrigerate. In a small bowl, combine the onion, lime juice, honey, and fish sauce. Whisk in ¼ cup of the olive oil. Season with ¼ tsp. salt and several grinds of pepper.
- Heat the remaining 2 Tbs. oil in a large nonstick skillet over medium heat until shimmering. Add the corn and jalapeno and cook, stirring frequently, until the corn is golden, 4 to 5 minutes. Add the shrimp and cook until pink and cooked through, about 4 minutes. Remove from the heat, add 2 Tbs. of the dressing, and toss well.
- Toss the lettuce and cilantro with the remaining dressing. Portion the greens onto four plates. Spoon the corn and shrimp evenly onto the greens. Serve immediately.