

Tapena

GRAB A FORK



Shrimp and Potato Salad

Serves 6-8

Pair with: Tapeña Verdejo or Tapeña Rosé

Ingredients

- 2 lbs creamer potatoes
- 3/4 cup shelled spring peas
- 1 lb cooked shrimp, cut into bite size pieces
- 1/2 cup red pepper, diced
- 2 tsp sweet onion, minced
- 1/3 cup sour cream
- 2/3 cup mayonnaise
- Salt and pepper
- 6-8 whole bib lettuce leaves, washed and dried

Directions

Steam the potatoes in a large size covered pot. Cook them until tender, cooking times will vary depending on the size of the potatoes. Remove the potatoes from the pot and allow to cool. When cool enough to handle, peel them and cut into bite size pieces.

If the peas are fresh, steam them for 4 – 6 minutes. If the peas are frozen, defrost and dry them.

In a large bowl combine the potatoes, shrimp, red pepper, onion and season with salt/pepper.

In a small bowl lightly whisk the heavy cream until frothy. Add the sour cream to the whipping cream and whisk them together.

Fold the creams into the salad. Let the flavors blend for 10 minutes before serving

Spoon salad into lettuce cups and serve.