

# Shrimp and Potato Salad with Arugula Pesto

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## **Servings: 4**

*1 pound small red potatoes,  
cut into one-inch pieces  
Kosher salt  
12 ounces green beans,  
trimmed  
1 cup assorted cherry  
tomatoes, halved  
5 ounces (6 cups) baby  
arugula  
1/4 cup extra-virgin olive oil  
2 tablespoons pine nuts  
2 tablespoons grated  
Parmesan cheese  
2 cloves garlic, chopped  
1 teaspoon grated lemon  
zest  
juice of one lemon  
freshly ground pepper  
pinch red pepper flakes  
1 pound large shrimp,  
peeled, deveined and  
patted dry  
2 tablespoons extra-virgin  
olive oil*

## **Preparation Time: 30 minutes**

Place the potatoes in a large saucepan. Cover with cold water and season with salt. Bring to a boil. Reduce the heat to a gentle boil. Cook until fork-tender, 8 to 10 minutes. Remove the potatoes with a slotted spoon to a large bowl, leaving the water in the pot.

Fill a separate large bowl with ice water. Return the pot of water to a boil. Add the green beans and cook until crisp-tender, 5 to 7 minutes. Drain and transfer to the ice water. Drain the beans again and add to the potatoes. Add the cherry tomatoes.

Combine two cups of the arugula, 1/4 cup of olive oil, the pine nuts, Parmesan, half of the garlic, half of the lemon juice, 1/4 teaspoon of salt and a few grinds of pepper in a food processor. Process until smooth. Pour the pesto over the vegetables. Toss to coat.

In a large skillet over medium-high heat, heat one tablespoon of olive oil. Add the red pepper flakes and remaining garlic. Cook for 30 seconds. Add the shrimp, sprinkle with the lemon zest and season with salt and pepper. Cook, turning once, until pink, 3 to 4 minutes. Remove from the heat.

Toss the remaining arugula, one tablespoon of olive oil and the lemon juice in a bowl. Season with salt and pepper. Divide the arugula among shallow bowls. Top with the vegetables and shrimp.

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Per Serving (excluding unknown items): 360 Calories; 25g Fat (62.5% calories from fat); 27g Protein; 7g Carbohydrate; 3g Dietary Fiber; 174mg Cholesterol; 219mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 4 1/2 Fat.