

## Shrimp Salad with Cucumber and Fennel

ALISON ROMAN BON APPÉTIT JULY 2015

Yield 8 Servings

### Ingredients

2 pounds small shell-on shrimp

Kosher salt

2 fennel bulbs, sliced crosswise 1/4" thick, fronds reserved

1 cucumber, sliced 1/4" thick

1 small sweet onion, very thinly sliced into rings

1 tablespoon finely grated lemon zest

1/4 cup (or more) fresh lemon juice

Coarsely ground black pepper

1/3 cup olive oil

1/2 cup small dill sprigs

### Preparation

Cook shrimp in a large pot of simmering salted water until bright pink and cooked through, about 3 minutes. Drain and let cool.

Peel and devein shrimp and place in a large bowl. Add fennel, fennel fronds, cucumber, onion, and lemon juice and toss to combine; season with salt and pepper. Drizzle with oil and toss to coat. Add dill and lemon zest and toss again; season with salt, pepper, and more lemon juice, if desired. Top with more pepper just before serving.

### Do Ahead

Salad can be made 4 hours ahead. Cover and chill.