

Zucchini Bread Recipes

Creamy Cucumber Shrimp Salad – Quick & Healthy

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 1 lb cooked shrimp, peeled and deveined
- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 cup plain Greek yogurt
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp honey
- [ ] 2 tbsp chopped fresh dill
- [ ] 1 tbsp chopped chives
- [ ] Salt and pepper to taste
- [ ] 1 tbsp extra-virgin olive oil

Instructions

1. In a large bowl, whisk together Greek yogurt, lemon juice, honey, dill, chives, salt, and pepper until smooth.



2. Gently fold in the sliced cucumbers, letting them stay crisp.



3. Add the shrimp, drizzle with olive oil, and toss lightly so the shrimp stay tender.



4. Serve immediately, or cover and chill for 10 minutes. For a variation, see creamy cucumber salad.



5 If you crave a richer taste, drizzle a little extra olive oil and sprinkle some smoked paprika on top.



Nutrition per serving

220 kcal	24 g	12 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat shrimp dry to prevent a watery dressing.
- If the cucumber releases too much liquid, sprinkle with a pinch of salt and let sit 5 minutes before draining.
- Adjust honey and lemon to achieve your preferred level of sweet-tart balance.