

Shopping List:

Salad ingredients:

2 lb. cooked shrimp, peeled and deveined, medium dice

5 oz. lobster meat, medium dice

1 pint grape tomatoes, halved

1 orange bell pepper, small dice

1 bulb fennel, thinly sliced, fronds reserved for garnish

8 scallions, thinly sliced

Dressing ingredients:

1/3 cup Laura Lynn mayonnaise

1/4 cup Laura Lynn sour cream

Zest of 1 lemon

1 tablespoon fresh lemon juice

1/4 cup fresh dill, chopped

3/4 teaspoon kosher salt

1/4 teaspoon black pepper

For Serving:

Ingles Bakery Croissants

Assorted leaf lettuce

Cooking Instructions:

In a small bowl, whisk all dressing ingredients together, set aside. To make the salad, add shrimp, lobster, and all salad ingredients to a large mixing bowl. Stir to combine, then gently mix in the dressing. Serve immediately or cover and refrigerate 1-2 hours to allow flavors to develop. Spoon onto a lettuce-lined serving platter, garnish with reserved fennel fronds and serve with croissants.