Treasure Barrel

Creamy Cucumber Shrimp Salad – Quick, Fresh Dish

Cool cucumbers, sweet shrimp, and a dreamy creamy dressing—perfect for quick, fresh meals.

15 min	10 min	25 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 cup Greek yogurt
- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp honey
- [ ] 2 tbsp fresh dill, chopped
- [ ] Salt and pepper to taste

Optional Add-ins

- [ ] ½ avocado, diced
- [ ] 1 tsp smoked paprika
- [ ] A handful of mixed greens

Instructions

1. Pat the shrimp dry, then season lightly with salt and pepper.
2. In a skillet over medium-high heat, sauté the shrimp for 2-3 minutes per side until pink and just cooked through; set aside to cool.
3. While the shrimp cool, whisk together Greek yogurt, mayonnaise, lemon juice, honey, dill, and a pinch of salt until smooth.
4. In a large bowl, combine sliced cucumbers, cooled shrimp, and optional avocado; gently fold in the creamy dressing.
5. Taste and adjust seasoning, then refrigerate for 10 minutes before serving. Optionally, serve over mixed greens.

Nutrition per serving

280 kcal	30 g	12 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter dressing, reduce the mayonnaise.
- For a peppery bite, add a dash of crushed red pepper flakes.
- Serve chilled for the best crisp-fresh experience.