



Shrimp salad

Ingredients

- ♥ 500 g peeled shrimp (fresh or frozen)
- ♥ 1 dl mayonnaise
- ♥ 1 dl sour cream
- ♥ 1 tbsp lemon juice
- ♥ 1 bunch fresh dill
- ♥ ground salt and pepper



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Instructions

Mix together mayonnaise, sour cream, and lemon juice. Season with ground salt and pepper.

Stir in chopped dill.

Then mix in the shrimp (save some for garnish). I use whole shrimp here, but you can slice some of them into smaller pieces.

Place the shrimp salad in a bowl. Garnish with some shrimp on top.

Feel free to serve the shrimp salad on freshly baked [Seed Loaf](#) with butter, cucumber, more shrimp, dill, and a squeeze of lemon.

Tips

♥ The recipe is intended for 500 g of fresh, peeled shrimp. Alternatively, you can use frozen shrimp that you thaw before peeling. 1 kg of shrimp with shells is equivalent to about 500 peeled shrimp. You can just scale down the recipe if you want to make shrimp salad from a smaller portion of shrimp.

♥ You can also optionally mix in some finely chopped red onion.

♥ See also [Egg Salad with Shrimp](#) and [Skagen Salad](#) which are often served on [Toast Skagen](#).

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