

Fennel and Spinach Salad with Shrimp and Balsamic Vinaigrette



Photo: Johnny Autry; Styling: Leigh Ann Ross

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Red grape tomatoes add pops of color to this fresh spinach salad with shrimp. Add Fennel and Spinach Salad with Shrimp and Balsamic Vinaigrette to your weeknight menu when you need something quick, fresh and light.

Yield:

Serves 4 (serving size: about 3 1/2 cups)

Total time: 18 Minutes

Recipe Time

Hands-on: 18 Minutes

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Ingredients

- 3 slices centre-cut bacon
- 1 pound jumbo shrimp, peeled and deveined
- 2 cups thinly sliced fennel bulb (about 1 medium bulb)
- 1 cup grape tomatoes, halved
- 1/2 cup thinly sliced red onion
- 1 (255 grams) package fresh baby spinach
- 2 tablespoons finely chopped shallots
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Preparation

1. Cook bacon in a skillet over medium heat until crisp. Remove bacon from pan, reserving drippings, and crumble. Add the shrimp to pan, and cook 2 minutes, turning once.
2. Combine bacon, 2 cups fennel, grape tomatoes, red onion, and baby spinach in a bowl. Combine the remaining ingredients in a small bowl, stirring with a whisk. Add the shrimp and balsamic mixture to spinach mixture; toss well.