

Spicy Shrimp and Chickpea Salad  
Yasmin Fahr, *The New York Times* | "Here to Help" column

Time: 15 minutes

Yield: 3 to 4 servings

1 medium lemon, zested and juiced  
1 lime, zested and halved  
1 teaspoon Dijon mustard  
5 tablespoons olive oil, divided 3 tablespoons and 2 tablespoons  
Kosher salt and black pepper  
2 (15-ounce) cans chickpeas, drained and rinsed  
½ small red onion, diced (about ¼ cup)  
1 Fresno chile or jalapeño, cut into thin coins or seeded and diced  
1 packed cup parsley leaves and tender stems, roughly chopped  
2 large garlic cloves, grated or mined  
½ teaspoon red-pepper flakes

1. In a large serving bowl, combine the lemon zest and juice, lime zest and mustard. Whisk in 3 tablespoons olive oil until smooth; season with salt and pepper. Add the chickpeas, onion, chile and most of the parsley (reserving some for garnish), and toss to coat with the dressing. Season with salt and pepper; set aside.
2. Heat the remaining 2 tablespoons olive oil in a 12-inch skillet over medium-high until shimmering. Add the garlic and red-pepper flakes, and cook, stirring constantly, until fragrant, about 30 seconds, pulling the pan from the heat briefly if it seems like the garlic is burning.
3. Add the shrimp to the pan, season with salt and pepper, and stir to coat with garlic and oil. Cook until the shrimp are pink and flipping the shrimp halfway through, about 4 to 6 minutes total. Turn off the heat, then squeeze the lime juice over the shrimp in the pan, stirring to combine and scraping up anything on the bottom of the pan to coat the shrimp.
4. Serve the shrimp on top of the salad. Garnish with the remaining parsley and serve.