

Citrus Grilled Shrimp Over Salad Greens

Ingredients

- 1 lb jumbo raw shrimp, peeled and deveined
- 1/2 cup orange juice
- 1 tbsp fresh lime juice
- 2 tsps olive oil
- 2 tsps dijon mustard
- 1/2 tsp finely grated lime zest
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 4 metal or wooden skewers
- 2 tsps fresh thyme leaves
- 2 tsps chopped fresh chives
- 6 cups mixed salad greens
- 1 cup cherry tomatoes

Instructions

Serves: 4

Rating: Excellent

Coat an outdoor grill or stove-top grill pan with cooking spray and preheat to medium-high. Skewer shrimp on the skewers and set aside. Zest lime and then squeeze juice to equal 1 tablespoon.

In a small bowl, whisk together orange juice, lime juice, lime zest, oil, mustard, salt, and black pepper. Remove 3 tablespoons of citrus mixture and brush all over shrimp (reserve remaining

Summary

Yield: 4

Source: Priscilla (adapted from Food Network/Robin Miller)

Prep Time: 5 minutes

Category: Salads

Citrus Grilled Shrimp Over Salad Greens

mixture to use as a vinaigrette for the salad greens). Grill shrimp 3 minutes on 1 side. Flip and grill 1-3 minutes, or until shrimp are bright pink and cooked through (do not over cook).

Add thyme and chives to reserved citrus mixture. Arrange salad greens on 4 individual plates. Top greens with cherry tomatoes and grilled shrimp. Spoon reserved citrus vinaigrette over top.