

# Citrus Summer Shrimp Salad

- Prep Time: 18 minutes
- Cook Time: 12 minutes
- Total Time: 30 minutes
- Servings: 7



## Ingredients:

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- 1/2 fresh mango, peeled and thinly sliced
  - 1 bag Fremont Fish Market Jumbo EZ Peel Raw Shrimp, thawed and peeled
  - 2 cups Burman's Teriyaki Marinade
  - 1/2 fresh mango, medium diced
  - 1 tablespoon orange juice, freshly squeezed
  - 2 teaspoons orange zest
  - 1 1/2 teaspoons lime juice, freshly squeezed
  - 1 1/2 teaspoons Burman's Dijon Mustard
  - 1/3 cup Tuscan Garden White Vinegar
  - 1/2 teaspoon Baker's Corner Granulated Sugar
  - 1/4 teaspoon Stonemill Iodized Salt
  - 1/8 teaspoon Stonemill Ground Black Pepper
  - 1/8 teaspoon Stonemill Garlic Powder
  - 1/4 teaspoon Stonemill Crushed Red Pepper Flakes
  - 3/4 cup Carlini Pure Olive Oil
  - 1 5-ounce bag Little Salad Bar Spring Mix
  - 3/4 cup Southern Grove Deluxe Cashews with Sea Salt, chopped
  - 10 green onions, only green part, cut thin on bias
  - 1/2 red onion, sliced thin in rings
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## Directions:

1. Use a peeler to peel the outer skin from the flesh of the mango. Slice around the mango pit to release the flesh. Slice 1/2 of the mango into thin slices, reserve. Large dice the other half and reserve it for the vinaigrette.
2. In a small bowl, marinate the shrimp in the Teriyaki Marinade. Refrigerate for 15 minutes.
3. To make the vinaigrette, add the diced mango, orange juice, orange zest, lime juice, mustard, vinegar, sugar, salt, pepper, garlic powder and red pepper flakes to a blender. Blend until smooth.
4. While the blender is still running, remove the center cap of the blender top and slowly add the olive oil in a steady stream until blended, reserve.
5. Working quickly, grill the shrimp for 1-2 minutes per side or until shrimp appear opaque and lightly charred. Reserve.
6. In a large bowl, toss together the spring mix, cashews and green onions.
7. Pour the citrus mango vinaigrette into the salad mixture. Toss until incorporated.
8. On a large platter, layer the salad mixture, red onion, sliced mango and shrimp. Serve.



Recipe Courtesy of:  
ALDI Test Kitchen