

MOUNT SALEM KITCHEN

Inspiring Palates  Since 2005

ADRIATIC PRAWN SALAD

Serves Two (entrée) or Four (appetizer)

INGREDIENTS:

- 1 lb. fresh extra-large or jumbo shrimp (about 16-20)
- 3 medium cloves garlic, minced
- 1 T. Olive oil, labelled “extra virgin, first cold pressed”
- Sea salt, white pepper
- 1 C. Panko Bread Crumbs (optional)
- 1 T. Italian Parsley, minced (optional)
- 2 T. Haus Vinaigrette by Mount Salem Kitchen©
- 1 head of Romaine, or any fresh lettuce that you prefer
- 1 Red bell pepper, sliced

METHOD:

1. Pre-heat the oven 400°F. Peel the shrimp (leaving tail shell on), then de-vein and wash thoroughly in cool running water. With a paring knife, slice deeply along the back to butterfly each shrimp; do not cut all the way through. Pat dry with paper towels.
2. Transfer shrimp to a bowl, and then add the minced garlic, olive oil and the salt and white pepper. Mix all ingredients thoroughly and refrigerate until ready to cook (if you are using the optional Panko bread crumbs and parsley, mix them in now, too).
3. Tear, wash and dry the Romaine leaves and place them in a salad bowl large enough for tossing the greens with the dressing; dice the red bell pepper into ¼” pieces and set aside.
4. Place the shrimp side-by-side on a baking sheet, leaving space between each one, and place into oven. Roast for 15 minutes, or until evenly baked (do not allow to darken or burn).
5. While prawns roast, dress and toss the greens with Haus Vinaigrette© and then transfer to plates. Place warm shrimp on top, and liberally sprinkle chopped red bell pepper on top. Provide extra vinaigrette for guests to add additional flavor to their salads.

Serve with a fresh Baguette, Bâtard or – better yet – Focaccia; pair with a favorite beverage.