

Grilled Shrimp with Mango, Lime & Radish Salsa



SOURCE: FOOD NETWORK, TYLER FLORENCE
6 servings (appetizer)

INGREDIENTS

12 large shrimp

¼ cup extra virgin olive oil

1 fresh lemon, juiced

SALSA:

2 limes

2 mangoes, diced

4 – 5 red radishes, diced

1 red onion, diced

1 Tablespoons chili powder

1/2 bunch fresh cilantro leaves, chopped

1/4 cup extra virgin olive oil ground

Kosher salt & freshly ground pepper, to taste

Lemon slices (optional)



DIRECTIONS

1. In a large bowl, toss the prawns with the olive oil, lemon juice, salt, and pepper. Let marinate for about a half hour while you heat up the grill. Grill prawns on each side until they turn pink, about 5 minutes depending on size.
2. Remove the peel and pith from the limes and cut between the membranes to remove the segments. Put these "supremes" into a bowl and squeeze over

the juice from the membranes. Add the remaining ingredients and mix; season with salt and pepper. Place warm grilled prawns on a platter and top with salsa.

HIP TIPS:

- This is an appetizer. Increase the number of shrimp to make it enough for a dinner serving and double the other ingredients.
- Layer the Shrimp over Mixed Greens. Topped it with the Mango Salsa and diced Avocado to make a dinner salad.