



Grilled Asian Shrimp w/almond satay sauce and mango salsa

Recipe by: David Rose

Grilled Prawns

2 lbs prawns or large shrimp deveined & peeled, tail on
1 T Private Selection Chinese five spice powder
1 t kosher salt
1 t white pepper
1/2 t garlic powder
1/2 t paprika
2 t sugar
1 T olive oil

- 1.) Oil grill and turn on medium high heat
- 2.) Place prawns in a medium sized bowl and add all dry ingredients and olive oil into bowl and mix until well coated.
- 3.) Skewer prawns with 2 skewers each to keep prawns secure.
- 4.) Grill prawns on both sides until golden brown and cooked thru, about 4 to 5 mins on each side.

Almond Satay Sauce

2 garlic cloves minced
1 t lemongrass or lemongrass paste
3 T red curry paste
1 T Private Selection Spicy Hunan Style Stir Fry Sauce
2 T olive oil
13.5 FL oz coconut milk
1/4 cup Kroger Simple Truth almond butter
1/4 t sugar
S & P
2 T chopped cilantro

- 1.) In a medium sized sauce pot add olive oil, garlic, and lemongrass sauté until lightly fragrant about 1 min.
- 2.) Add red curry paste, and sauté for about 3 mins.
- 3.) Add coconut milk, stir fry sauce, almond butter and sugar, bring to a boil.
- 4.) Reduce to a simmer, and simmer on low for about 7 to 8 mins.
- 5.) Season to taste with salt and pepper, finish with fresh cilantro.

Mango Salsa

1 cup small diced mango

1/4 cup mango nectar

1/4 cup small diced onion

1/4 cup small diced jalapeño

1 T fresh chopped cilantro

Juice of 1/2 lime

Pinch of salt to taste

Recipe:

1.) Combine all ingredients in a medium mixing bowl, and mix well until incorporated.

Tip

*To keep prawns/shrimps secure while grilling skewer with 2 skewers.

*If you have prawns/shrimp that are not peeled and deveined, lay shrimp flat on its side, and slice half way down the middle of the shrimp. By doing this you can peel and devein shrimp at the same time.

*Make salsa and satay sauce the night before, so you only have to focus on grilling prawns/shrimp the day of.