

Recipe: Citrus Grilled Shrimp over Tuscan Bean Salad

Yields: 8 Portions

<u>Ingredients</u>	<u>Amount</u>
Cannelloni Beans (cooked)	2 Cups
Roasted Garlic	8 Cloves
Olive Oil	1 Tsp.
Fresh Rosemary	½ tsp.
Orange (the juice)	1
Orange Zest	½ tsp.
White Vinegar	1 tbsp.
Tomato Concasse	¼ cup
Red Onion (small dice)	1
Green Pepper (small dice)	1
Salt	to Taste
Pepper	to Taste

Method for Bean Salad

Step 1

Take 1 cup of beans and cover with water overnight. Drain and place in saucepot and cover with fresh water. Cook in water until tender, drain, shock and reserve.

Step 2

Roast garlic in 350 degree until golden brown. Let cool and chop. Take mixing bowl and add cooked beans, fresh Rosemary, olive oil, orange juice, white vinegar, orange zest, tomato concasse, red onion and green peppers. Season with salt and pepper and refrigerate.

Marinade for Shrimp

Fresh Garlic (chopped)	½ tsp.
Olive Oil	1 tsp.
Orange Zest	Pinch
Fresh Lime Juice	2 Tbs.
Rosemary Sprig	Leave whole
Salt	to Taste
Pepper	to Taste
Shrimp 16/20	16

Method for marinated shrimp:

Place all ingredients for marinade into bowl. Whisk and reserve. Peel and devein shrimp and toss with marinade. Let flavors marinate for two hours.

Drain shrimp and grill until done. If you do not have a grill then shrimp can also be pan seared.

Plate up:

Place four ounces of bean mixture to the center of the plate. Take two of the grilled shrimp and place on top. Garnish with sprig of rosemary and serve.