Grilled Red Curry Shrimp with Spicy Pineapple Tomato Salsa



What You'll Need

Grilled Red Curry Shrimp

› 4 tbsp fresh cilantro
› 2 tsp grated fresh ginger
› 2 cloves garlic, chopped
› 4 tbsp olive oil
› 2 tbsp red wine vinegar
› 1 tbsp red curry paste
› ½ tsp sea salt
› Black pepper to taste
› 12-16 jumbo shell-on shrimp, fresh or frozen (thaw before using)
› 1 Red Sun Farms red pepper, seeded and cut into 2-inch squares pieces
› ½ white onion, cut into 2-inch square pieces

Pineapple Tomato Salsa

› 1 cup finely chopped fresh pineapple
› 8 Red Sun Farms cherry tomatoes, diced
› ¼ Red Sun Farms bell pepper (any color) or 1 Red Sun Farms mini pepper (any color), seeded and diced
› 6 thin Red Sun Farms cucumber slices, diced
› Juice of 1 lime
› 2 tbsp fresh cilantro, chopped
› ½ small jalapeno, seeded and diced (optional)
› Sea salt and black pepper to taste

Directions

Grilled Red Curry Shrimp

1. Prepare the marinade for the shrimp by putting the cilantro, ginger, garlic, olive oil, red wine vinegar, curry paste, sea salt and pepper in a bowl. Place the shrimp into the marinade and chill for at least 1 hour.
2. If using wooden skewers, soak the skewers. Preheat the grill.
3. Thread each shrimp through the tail and the head. Place a piece of pepper and a piece of the onion next to the shrimp. Do this for each shrimp and place 3 shrimps on each skewer. Throw out the excess marinade.
4. Place the shrimp skewers on the grill so they sit flat on one side of the shrimp. Grill for 3 minutes and then flip to the other side. Grill for another 3 minutes. The shrimp will turn white on the inside.
5. Serve with Spicy Pineapple Tomato Salsa. Be sure to peel the shrimp before eating.

Pineapple Tomato Salsa

1. Place all the ingredients in a bowl. Season to taste with sea salt and pepper.
2. Chill for at least 1 hour. This will keep in the refrigerator for several days.

Tip: Marinade can be prepared the night before and stored in the refrigerator.