



Radicchio Salad with Lemon-Herb Grilled Shrimp

Ingredients

Shrimp

1 ½ pounds large unpeeled shrimp
½ cup fresh lemon juice (from 3 lemons)
½ cup extra-virgin olive oil, plus more for grill
2 Tbsp minced garlic
2 Tbsp chopped fresh parsley
Coarse salt and ground pepper

Salad

1 ½ Tbsp raspberry vinegar
1 ½ Tbsp minced fresh tarragon
1 Tbsp minced shallot
1/3 cup extra-virgin olive oil
1 head radicchio, torn into bite-size pieces
3 cups mixed baby greens
2 cups bite-size pieces frisée or curly endive

Nutrition Facts (per serving)

Calories	539
Fat (g)	35
Saturated Fat (g)	5
Cholesterol (mg)	319
Sodium (mg)	370
Carbohydrate (g)	11
Fiber (g)	2
Protein (g)	45
Calcium (mg)	156

Preparation

Shrimp

Using a pair of kitchen shears or a paring knife, cut through shell along the back of each shrimp. Devein and peel shrimp. In a small bowl, combine lemon juice, oil, garlic, parsley, 1 teaspoon salt, and ½ teaspoon pepper. Place shrimp and remaining lemon mixture in a re-sealable plastic bag; seal bag and shake to coat shrimp. Refrigerate 1 hour. Heat grill or grill pan to high. Clean and oil grill. Remove shrimp from marinade. Grill until opaque throughout, 2 to 3 minutes per side.

Salad

Whisk vinegar, tarragon and shallot in small bowl to blend. Gradually whisk in oil. Season vinaigrette to taste with salt and pepper. (Vinaigrette can be made 1 day ahead. Cover and chill. Bring to room temperature and re-whisk before using.) Combine shrimp, radicchio, baby greens, and frisée in large bowl. Add vinaigrette and toss to coat. Season salad with salt and pepper.

Serves: 4

Serving Size: 1/4 Recipe

