

# GRILLED SHRIMP SALAD *with* OSTENBØRG® HORSERADISH *and* CHIVE HAVARTI

Chef Rex Hale, McCormick & Schmicks, St. Louis, MO

**Yield:** 4 servings

## *method:*

- Whisk together first 6 ingredients to create marinade.
- Pour marinade over shrimp and refrigerate for 30 minutes.
- To prepare lemon vinaigrette, mash garlic in a small bowl and stir in shallots and mustard; whisk in lemon juice, then slowly whisk in olive oil and season with salt and pepper.
- Preheat grill.
- Skewer shrimp and grill for 2 minutes on each side, or until opaque.
- Mix together lettuce, **Ostenborg® Horseradish and Chive Havarti**, tomatoes and 3 tablespoons chopped chives and toss with vinaigrette to lightly coat greens.
- Evenly divide salad among four plates; top each salad with five shrimp and garnish with remaining chives and lemon wedges (optional).

## *ingredients:*

### **Shrimp and Marinade**

- 2 cloves garlic, crushed
- ½ cup extra virgin olive oil
- 1 lime, juiced
- ½ teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon crushed red pepper flakes
- 20 jumbo shrimp, tails on, shelled and deveined

### **Lemon Vinaigrette**

- 1 clove garlic
- 2 shallots, minced
- 1 tablespoon Dijon mustard
- ¼ cup fresh lemon juice
- ½ cup extra virgin olive oil
- Salt and pepper to taste

### **Salad**

- 4 ounces spring mix lettuce
- 8 ounces **Ostenborg® Horseradish and Chive Havarti**, ½ inch cubes
- 8 ounces vine-ripened tomatoes, diced
- 4 tablespoons fresh chives, chopped, divided
- 1 lemon, cut into wedges (optional)