



FARMERS MARKET

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Grilled Shrimp and Spinach Salad with Honey Vinaigrette –

1 tsp. grated lemon rind
3 tbl. fresh lemon juice
1 tbl. extra virgin olive oil
1 tsp. kosher salt
1 tsp. honey
¼ tsp. freshly ground black pepper
1 lb. large shrimp, peeled and deveined
3 tbl. champagne vinegar
3 tbl. honey
1 tbl. extra virgin olive oil
¼ cup chopped shallots
Pinch of salt and pepper
Cooking spray
1 (16 oz.) bag of pre-washed baby spinach
1 large head of Belgian endive, sliced
½ cup of crumbled blue cheese

1. Preheat grill. Place first 6 ingredients in a blender or food processor, process until smooth. Combine juice mixture and shrimp in a zip top plastic bag, seal. Marinate in refrigerator for 20 minutes, turning occasionally.
2. Combine vinegar and next 5 ingredients (through pinch of salt and pepper) in a blender or food processor; process until smooth.
3. Remove shrimp from bag; discard marinade. Place shrimp on grill rack coated with cooking spray. Cook 2 minutes on each side or until done.
4. Combine spinach and endive in a large bowl. Add vinegar mixture, tossing to coat. Place 2 ½ cups spinach mixture on each of 4 plates and divide the shrimp and blue cheese between the plates.

Credit: Cooking Light