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Brochette de Crevettes avec Saladeet Fenouille (Shrimp skewers with salad and fennel)



Photos Susie Iventosch

(For 2 People)

INGREDIENTS

4 branches fresh rosemary

4 jumbo shrimp, uncooked

1/4 bulb fennel, thinly sliced

Mixed baby greens

Dressing

1 Meyer lemon (juice of)

1 teaspoon honey

1/4 cup olive oil

1 teaspoon minced fresh thyme

Salt and pepper, to taste

DIRECTIONS

Prepare salad plates with mixed greens topped with sliced fennel. Mix dressing

in a separate container. Peel and devein shrimp. Skewer each shrimp onto a rosemary spear. Brush with olive oil and season lightly with salt and pepper.

Grill or pan-sear over medium high heat until just cooked. Serve shrimp over greens and drizzle dressing over all.

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