

Seasonal Eating

Shrimp with Strawberry Mediterranean Salsa

Salsa:

- 2 cups strawberries, finely chopped
- 2 green onions, chopped
- 3 pickled cherry peppers, finely chopped
- 3 tablespoons finely chopped fresh basil
- 2 pinches kosher salt
- Few grinds black pepper
- 1/4 teaspoon sugar
- 1 teaspoon balsamic vinegar
- 1 tablespoon olive oil

Marinade:

- 1/2 shallot, finely chopped
- 2 cloves garlic, minced
- 3 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon dried Italian seasoning

- 1 pound large raw shrimp, peeled and deveined
- Yellow rice, cooked

For salsa, in a mixing bowl, combine strawberries, green onions, peppers, basil, salt, pepper, sugar, vinegar and olive oil. Mix well and let sit at room temperature for about 30 minutes.

In another bowl, whisk together shallot, garlic, olive oil, red wine vinegar, salt, pepper and Italian seasoning. Add the shrimp and let marinate for 15 minutes. Heat a grill pan. Add shrimp and cook, turning once, just until opaque, about 3 minutes. Serve shrimp over rice and topped with salsa.