

Mango Shrimp Bites

Makes 24

Ingredients

½ pound cooked, peeled and deveined shrimp, chopped
 ½ mango, finely diced – about 1 cup
 2 tablespoons fresh cilantro, chopped
 2 tablespoons Ultra-Premium Extra-Virgin Olive Oil
 1 tablespoon lime juice
 2 teaspoons fresh ginger, grated
 ¼ teaspoon salt
 Pepper to taste
 24 endive leaves – about 3 small heads



Method

Gently remove endive leaves and wash and allow to dry. Combine shrimp, mango, cilantro, olive oil, lime juice, ginger, salt and pepper. Spoon mixture into endive leaves. The shrimp mixture can be made about one hour before serving. Endive leaves should be filled no sooner than 30 minutes prior to serving.

To Serve

Arrange endive leaves on serving platter and serve.

Variations

- * Cilantro and Roasted Onion and Persian Lime Olive Oil can be used to enhance the flavor.
- * This dish also makes a delicious salad. Just chop up the endive into bite size pieces, combine the chopped shrimp and all other ingredients and toss and serve.