

shrimp salad with grapefruit and avocado

INGREDIENTS

1 cup shrimp (frozen or thawed are both fine)
2 Tbsp Baklouti green chili oil
1/2 tsp salt
1/2 tsp pepper
1 avocado, cubed

1 grapefruit, cubed
1 cup cooked rice, cold
1/4 cup grapefruit white balsamic reduction (see recipe below)
salad greens (optional)

METHOD

In a saucepan over medium heat, cook the shrimp in the chili oil until opaque and starting to brown. Remove from heat, and season with salt and pepper. In the bottom of a cylindrical cup or measure, gently pack 1/2 of the cubed avocado as tightly as you can. Cover with 1/2 cup rice, and pack down gently, yet firmly. Invert onto a plate prepared with a bed of greens (optional), then top with a layer of grapefruit, the shrimp, and a drizzle of the balsamic reduction. Best served immediately, while the shrimp are still hot!

Balsamic reduction: Just add one cup of balsamic vinegar to a small pot. Bring that to a boil, then reduce the temperature and simmer for about 10-15 minutes. You can reduce it by 1/3 or 1/2, depending on how thick you like it. And it will continue to thicken as it cools.

Makes: 2 servings

Time: 20 mins

