



persiMon® Shrimp and Tomato Napoleons

Makes 4 servings

Ingredients

2 persiMon®
2 large tomatoes, red or yellow
2 cups (500 mL) baby arugula
1 lb (454 g) large shrimp, cooked, peeled
salt and pepper to taste

Vinaigrette

3 tbsp (45 mL) Sherry vinegar
1 tsp (5 mL) Dijon mustard
1 tbsp (15 mL) shallot, finely diced
1 tsp (5 mL) thyme, chopped
1/3 cup (75 mL) olive oil
Salt & pepper to taste

Preparation

Cut persiMon® crosswise into 1/2-inch (1 cm) thick slices. Cut tomatoes crosswise into 1/2-inch (1 cm) thick slices.

Vinaigrette

In a small bowl whisk Sherry vinegar and Dijon mustard together; add shallots and thyme.

Slowly add olive oil.

Season with salt and pepper to taste.

Presentation

In a large mixing bowl place the arugula, and toss with half the vinaigrette.

Divide dressed arugula on four salad plates. In the same bowl toss the shrimp with the remaining vinaigrette.

Begin assembling the napoleons by laying a slice of tomato on the arugula.

Follow with a slice of persiMon® and top with 3 shrimp. Repeat twice, ending with persiMon®.

Repeat on the remaining salad plates.

