



Grilled Shrimp and persiMon® Salad with Chorizo Vinaigrette

The tasty combination of shrimp, persiMon® and chorizo makes this a tantalizing appetizer, a perfect way to impress your guests in any occasion.

Makes 4 servings

Credit: [Chef Alonso Ortiz, Pintxo Restaurant](#)

Ingredients

2 persiMon®
12 shrimp
4 small red bell peppers
8 cherry tomatoes
A few arugula leaves
A handful of smoked almonds

Chorizo Vinaigrette

3.5 oz (100 g) spicy chorizo
1 tsp. (15 mL) old-fashioned mustard
0.8 oz (25 mL) sherry vinegar
2.5 oz (75 mL) olive oil
Pinch of hot paprika

Preparation

Slice the chorizo and sauté in a frying pan. In a blender, combine chorizo with its grease and remaining ingredients. Set aside.

Peel and slice persimmons. Grill the persiMon® slices, shrimp and bell peppers. Cut the cherry tomatoes into quarters. Mix the cherry tomatoes, arugula and smoked almonds in a bowl, and toss with the vinaigrette.

Portion the salad onto 4 plates and top with the grilled persiMon®, shrimp and peppers.

