

# 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**

## 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

## SALAD

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



## 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.

Source: Chef Alonso Ortiz, Pintxo Restaurant

