

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
- ½ cup (75 mL) olive oil
- Salt & pepper to taste

PREPARATION

- Cut persiMon® crosswise into ½-inch (1 cm) thick slices. Cut tomatoes crosswise into ½-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.

Source: www.persimoncanada.com

