

## Grilled Red Curry Shrimp with Spicy

### Pineapple Tomato Salsa

#### What You'll Need

##### Grilled Red Curry Shrimp

- › 4 tbsp fresh cilantro
- › 2 tsp grated fresh ginger
- › 2 cloves garlic, chopped
- › 4 tbsp olive oil
- › 2 tbsp red wine vinegar
- › 1 tbsp red curry paste
- › ½ tsp sea salt
- › Black pepper to taste
- › 12-16 jumbo shell-on shrimp, fresh or frozen (thaw before using)
- › 1 Red Sun Farms red pepper, seeded and cut into 2-inch square pieces
- › ½ white onion, cut into 2-inch square pieces

##### Pineapple Tomato Salsa

- › 1 cup finely chopped fresh pineapple
- › 8 Red Sun Farms cherry tomatoes, diced
- › ¼ Red Sun Farms bell pepper (any color) or 1 Red Sun Farms mini pepper (any color), seeded and diced
- › 6 thin Red Sun Farms cucumber slices, diced
- › Juice of 1 lime
- › 2 tbsp fresh cilantro, chopped
- › ½ small jalapeno, seeded and diced (optional)
- › Sea salt and black pepper to taste



#### Directions

##### Grilled Red Curry Shrimp

1. Prepare the marinade for the shrimp by putting the cilantro, ginger, garlic, olive oil, red wine vinegar, curry paste, sea salt and pepper in a bowl. Place the shrimp into the marinade and chill for at least 1 hour.
2. If using wooden skewers, soak the skewers. Preheat the grill.
3. Thread each shrimp through the tail and the head. Place a piece of pepper and a piece of the onion next to the shrimp. Do this for each shrimp and place 3 shrimps on each skewer. Throw out the excess marinade.
4. Place the shrimp skewers on the grill so they sit flat on one side of the shrimp. Grill for 3 minutes and then flip to the other side. Grill for another 3 minutes. The shrimp will turn white on the inside.
5. Serve with Spicy Pineapple Tomato Salsa. Be sure to peel the shrimp before eating.

##### Pineapple Tomato Salsa

1. Place all the ingredients in a bowl. Season to taste with sea salt and pepper.
2. Chill for at least 1 hour. This will keep in the refrigerator for several days.

**Tip:** Marinade can be prepared the night before and stored in the refrigerator.