



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Shrimp and Pink Grapefruit Spinach Salad –

3 pink grapefruit

3 tbl. wine vinegar

2 tsp. Dijon mustard

Salt and pepper

½ cup plus 1 tbl. vegetable oil

1 ½ lbs. large shrimp, peeled and deveined

1 ½ lbs. fresh spinach, stems trimmed and leaves washed well. (About 3 ½ quarts)

½ red onion, thinly sliced

- 1. With a sharp knife, peel the grapefruit, removing all the bitter white pith. Slice about 3/8 of an inch thick.**
- 2. In a large bowl, whisk together the vinegar, mustard and 1/8 tsp each of salt and pepper. Drizzle in ½ cup of the oil, whisking to combine.**
- 3. Season the shrimp with ½ tsp. salt and 1/8 tsp. pepper. In a large nonstick skillet, heat the remaining 1 tbl. oil over medium heat. Add the shrimp and cook, turning once, until pink, about 3 minutes per side.**
- 4. Add the grapefruit, cooked shrimp, spinach and onion to the vinaigrette in the large bowl. Toss well. Serve at once.**

Credit: Everyday Food