

Rosemary Shrimp with Mint Pesto

Servings: 4 to 6

INGREDIENTS

Mint Pesto

- 1/2 c pine nuts, toasted
- 3 ea garlic cloves, peeled
- 2 T Glenview Farms® feta cheese, packed
- 2 T Roseli® Parmesan cheese, packed
- 1 T jalapeño chile, coarsely chopped
- 1/2 t kosher salt
- 1/2 t ground black pepper
- 2 c fresh mint leaves, packed
- 2 T fresh lemon juice
- 1/3 c Rykoff-Sexton International™ extra-virgin olive oil

Shrimp

- 24 ea Harbor Banks® 16/20 shrimp, peeled, deveined, tails left intact
- 2 T Roseli olive oil
- 2 ea garlic cloves, minced
- 1 T chopped fresh parsley
- 3 T fresh lemon juice
- 24 4-in woody rosemary sprigs

PREPARATION

Mint Pesto

Combine first 7 ingredients in processor. Pulse until mixture is smooth. Add mint leaves and lemon juice; process until smooth, stopping occasionally to scrape sides of bowl. Gradually add oil and process until mint pesto is smooth and creamy. (Can be made a day ahead; cover and refrigerate.)

Shrimp

Sprinkle shrimp with salt and pepper. In medium bowl, whisk together oil, garlic and parsley to blend. Add shrimp; toss to coat. Let stand at room temperature for 15 minutes. Grill shrimp about 2 minutes per side. Transfer to large bowl; sprinkle with lemon juice and toss with 1/2 c mint pesto. Starting at base of rosemary, skewer one shrimp on each sprig. Arrange on platter and serve.

