

Shrimp and Avocado Salad with Grapefruit Vinaigrette

Servings: 3 to 4

INGREDIENTS

Vinaigrette

- ¼ c fresh grapefruit juice
- 2 t fresh lime juice
- ¼ t fresh ginger, peeled, finely grated
- 1 T vegetable oil

Salad

- 1 ea pink or red grapefruit
- 1 ea white grapefruit
- ¼ c hazelnuts, lightly toasted and any loose skins rubbed off
- 1 T Glenview Farms® unsalted butter
- 2 ea firm-ripe California avocados
- 1 t fresh lime juice
- ½ lb Harbor Banks® 16/20 shrimp, peeled and deveined
- 1 T vegetable oil
- 2 c baby spinach
- ¼ c trimmed sprouts (preferably radish)

PREPARATION

Whisk together vinaigrette ingredients; add salt and pepper to taste; set aside.

Using a sharp paring knife, cut peels from salad fruits, including white pith, and cut segments free from membranes. Halve enough grapefruit segments to measure 1 ½ c (reserve any remaining segments for another use).

Coarsely chop hazelnuts. Melt butter in a 12-in nonstick skillet over moderate heat until foam subsides, then cook hazelnuts with salt and pepper to taste, stirring, until a shade darker, about 5 minutes. Transfer nuts to paper towels to cool, reserving skillet.

Quarter avocados lengthwise, then pit and peel. Cut lengthwise into ¼-in slices. Drizzle with lime juice and season with salt and pepper. Pat shrimp dry and season with salt and pepper. Heat oil in skillet over moderately high heat until hot but not smoking, then sauté shrimp, turning until golden and just cooked through, about 3 minutes.

Toss together spinach, half of grapefruit segments, and half of vinaigrette with salt and pepper to taste. Arrange avocados and remaining grapefruit on 3 or 4 plates and top with shrimp, salad and sprouts. Spoon remaining vinaigrette over salad and sprinkle with nuts.

