



## Grilled Shrimp and Roasted Pear Salad

### Ingredients:

- 16 U/15 Ocean Garden® Shrimp
- 2 whole fresh pears of your choice, cut into 1 D2 (core and stem removed)
- 2 tablespoons olive oil
- Salt and pepper to taste
- 2 ounces dried cranberries
- 2 ounces candied cashews
- 12 ounces mixed baby greens
- 5 ounces balsamic vinaigrette
- 1/2 tablespoon pure maple syrup
- 1 teaspoon Dijon mustard
- 2 ounces croutons made with cinnamon and raisin bread

Makes: 4 servings.  
Prep Time: 20 minutes  
Cook Time: 15 minutes



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### Directions:

- Mix 1-ounce balsamic vinegar with Dijon mustard and 1-tablespoon oil and coat shrimp.
- Season with salt and pepper and grill 1 1 D2 minutes per side until done and keep warm.
- Toss pears with remaining oil, season with salt and pepper and roast in 450° F oven for 14 minutes and allow to cool.
- Mix remaining balsamic vinegar and maple syrup in a medium sized bowl and toss in mixed greens and gently coat, add croutons, cranberries and cashews.
- To serve: Divide greens onto 4 plates, arrange 4 grilled shrimp per plate and top with a sliced roasted pear half and serve.

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*Recipe and photo courtesy of Ocean Garden Products, Inc.*

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