

# **Citrus Scampi Salad**

**Yield: 4 Servings**

## **Ingredients**

- 12 medium fresh orange segments
- 12 medium fresh lemon segments
- 12 medium fresh pummelo (or grape fruit) segments
- 1 lb. raw, Certi-Fresh 16-20 count, peeled and deveined shrimp
- 4 Tbsp. butter
- 4 Tbsp. olive oil
- 2 Tsp. garlic, minced
- 8 cups baby Spinach leaves

## **Instructions**

### **To make one Portion:**

- Butterfly the shrimp, slicing down the back and almost in half. This will make the shrimp curl when cooking.
- Melt the butter and olive oil in skillet over medium heat. Stir in the garlic and shrimp and cook 4-5 minutes until the shrimp turn pink and the tails curl.
- Add the fresh orange, fresh lemon and fresh pulmmelo segments to the pan and stir gently to heat through.
- Arrange the shrimp on each plate over the baby spinach leaves. Pour the garlic butter with orange, lemon and pulmmelo segments over the shrimp. Serve immediately.

## **Times**

**Assembling time:** 5 minutes

**Cook time:** 10 minutes

**Preparation time:** 15 minutes

**Total time:** 30 minutes