

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