



MINTED SHRIMP & ORANGE SALSA



Pairs well with McWilliams Hanwood Estate® Riesling

Serves Four

- 24 medium sized cooked shrimp, shells removed
- 2 tablespoons orange juice
- 1 cup washed, crisped mint leaves

- 1 orange
- 1 small sweet green chile, finely chopped
- 1 tablespoon Tabasco
- 1/2 tablespoon sugar
- 2 tablespoons vegetable oil
- 8 medium sized Romaine lettuce leaves, crisped and chopped for salad
- 1/4 cup roasted salted cashew nuts, chopped

Mix the prawns, orange juice and mint leaves together. Tumble and let sit for 20 minutes.

Grate the rind of the orange. Remove the remaining skin and cut the flesh into even dices.

Mix the zest, orange dices, chile, Tabasco, sugar and oil together and let sit for 10 minutes.

Spread the chopped Romaine lettuce onto a dinner plate and spoon on the salsa. Top with equal amounts of shrimp.

Sprinkle the nuts on evenly and serve immediately.

Recipe courtesy of Peter Howard