



## **Shrimp and Mango Salad with Persian Lime Vinaigrette**

### Ingredients:

- 5 Tbsp. Sicilian Lemon White Balsamic
- ¼ cup Persian Lime Olive Oil
- 6 cups water
- ¼ cup fresh lemon juice
- 2 bay leaves
- 2 tsp. salt
- 1 tsp. whole black peppercorns
- 1 lb. uncooked large shrimp, peeled, deveined
- 2 large mangoes, peeled, pitted, cut into ½ inch cubes (about 3 cups)
- 2 cups peeled and julienned jicama
- ½ cup chopped red onion
- 3 tbsp. chopped fresh cilantro

In a small bowl, add Sicilian Lemon White Balsamic and gradually whisk in Persian Lime Olive Oil. Season vinaigrette to taste with salt and pepper.

Bring the 6 cups of water and lemon juice, bay leaves, salt and peppercorns to a boil in a heavy large saucepan. Reduce heat to medium; simmer 15 minutes. Reduce heat to low, add shrimp, and simmer until opaque in center, about 2 minutes. Drain. Transfer shrimp to a large bowl; refrigerate until cool.

Mix mangoes, jicama, red onion and cilantro in with shrimp. Pour vinaigrette over, toss to coat. Serve on a bed of lettuce leaves.