

GRILLED HERBED PRAWN, ASPARAGUS AND FENNEL SALAD

INGREDIENTS:

1 LB PRAWNS - PEELED, DE-VEINED AND RINSED
1 BUNCH ASPARAGUS
1 BULB FENNEL - STALK AND GREENS REMOVED
6 OZ ANY SALAD DRESSING YOU LIKE
MADE IN NAPA VALLEY HERBED FISH AND SHELLFISH RUB
OLIVE OIL

PREPARATION:

CUT OFF WOODY STEMS OF ASPARAGUS AND BOTTOM OF FENNEL BULB. CUT THE FENNEL BULB IN HALF, THEN INTO 1/2-INCH STRIPS. PLACE VEGETABLES IN A SHALLOW DISH AND COAT LIGHTLY WITH OLIVE OIL. DO THE SAME FOR THE SHRIMP IN A DIFFERENT DISH. SEASON BOTH WITH FISH AND SHELLFISH RUB.

GRILL PRAWNS ON ONE SIDE UNTIL THEY START TO BROWN, THEN TURN OVER. WHEN THEY ARE TOTALLY WHITE AND SLIGHTLY BROWNEED THEY ARE DONE. THE VEGETABLES SHOULD BE GRILLED UNTIL JUST STARTING TO BROWN. PLACE GRILLED PRAWNS, ASPARAGUS AND FENNEL IN A BOWL AND ADD DESIRED AMOUNT OF SALAD DRESSING. TOSS AND SERVE WARM OR CHILL IN THE REFRIGERATOR FOR LATER.

SERVES 4

ENJOY
GOURMET
EVERYDAY

MADE IN

TULOCAY'S
Napa Valley



Recipes

