

Baby Kale Salad with Grapefruit Vinaigrette & Spicy Shrimp

Servings: 25

INGREDIENTS

For Salad

- 4 Cross Valley Farms[®] Red Grapefruits
- 4 Cross Valley Farms[®] White Grapefruits
- 1 c hazelnuts, toasted
- 8 Cross Valley Farms[®] Frozen California Avocados, peeled and pitted
- 4 t fresh lime juice
- 8 c Cross Valley Farms[®] Baby Kale Trio

For Vinaigrette

- 1 c fresh grapefruit juice (reserved from grapefruits)
- 8 t fresh lime juice
- 1 t finely grated peeled fresh ginger
- 4 T Monarch[®] Vegetable Oil

For Shrimp

- 75 Harbor Banks[®] Jumbo Shrimp, shelled and deveined
- 8 t Monarch[®] Buffalo Seasoning
- 4 T Rykoff Sexton[®] Olive Oil

PREPARATION

For Salad

1. Cut grapefruits into segments, squeeze 1 cup juice for vinaigrette.
2. Halve avocados. Cut lengthwise into 1/4-inch thick slices. Drizzle with lime juice and season with salt and pepper.



For Vinaigrette

1. Whisk together vinaigrette ingredients with salt and pepper to taste.

For Shrimp

1. Season shrimp with Buffalo Seasoning. Heat oil in skillet over moderately high heat until hot but not smoking. Then sauté shrimp quickly, shaking pan, until just cooked through, about 5 minutes. You may also grill shrimp, if preferred.
2. Toss together kale, half of grapefruit segments and half of vinaigrette. Season to taste. Portion onto plates. Arrange avocados, remaining grapefruit, hazelnuts and shrimp on top and spoon remaining vinaigrette over salad.

