

Patagonian Red Shrimp Chop Salad

Serves 6

Ingredients:

1 lb Patagonian Red Shrimp, shell on
2 Avocados, cut in large pieces
3 Blood oranges, peeled and cut in segments, juice reserved
1 pint Kumquats, cut in quarters - the skin and seeds are edible, loaded with vitamins and antioxidants
1 cup Roasted pecans
2 Fennel bulbs; discard green tops and shave thin
1/8 cup Fresh dill, chopped & divided
1/8 cup Extra virgin olive oil
Salt & pepper to taste



Directions:

1. Bring a pot of water to a boil and add shrimp. Simmer gently for 1½ minutes and immediately transfer shrimp to an ice bath to stop the cooking process.
2. Peel shrimp and remove veins.
3. In a large mixing bowl, combine all ingredients with half of the dill and gently mix to combine. (Carefully breaking up the avocado pieces will help create a "creamy" dressing.)
4. Season with salt and pepper.
5. Divide shrimp salad onto 6 small salad plates or serve on a platter.
6. Garnish with remaining chopped dill.