

Feta, Watermelon Salad with Grilled Shrimp **YIELDS 4 SERVINGS | 45 minutes**

Ingredients (Dressing & Salad)

- ¼ cup freshly squeezed orange juice
- ¼ cup freshly squeezed lemon juice (~2 lemons)
- ¼ cup minced shallots
- 1 tablespoon honey
- ½ cup olive oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 3 cups arugula
- 3 cups baby spinach
- ¼ seedless watermelon, cut into 1-inch cubes
- 1 cup crumbled feta cheese
- 1 cup fresh mint leaves, julienned
- 1 cup blue berries
- ½ cup slivered almonds

Ingredients (Shrimp)

- 1/3 cup olive oil
- ¼ cup freshly squeezed lime juice
- 2 teaspoons minced garlic
- 2 tablespoons chopped fresh parsley
- 2 tablespoons Worcestershire sauce
- 1 tablespoon honey
- ¼ teaspoon salt
- Pinch of pepper
- 2 lbs. raw peeled, and deveined shrimp



Instructions (Salad)

Whisk orange and lemon juice, shallots, honey, salt and pepper. Slowly add in the olive oil while continuing to whisk (to form an emulsion.) Combine arugula, spinach, blueberries, watermelon, feta and almonds in a large bowl drizzle vinaigrette and toss.

Instructions (Shrimp)

In a jar with a lid, add all marinade ingredients and shake. Put the shrimp in a large plastic bag with zipper. Add the marinade to the bag and seal. Refrigerate for 30 minutes. Remove shrimp from the bag and dispose of the excess marinade. Place shrimp on skewers and grill over high heat for ~5 minutes.