
Pomelo Shrimp Salad

Description

Chef's Note: I'm a huge fan of pomelo fruit, better known to Hawai'i locals as jabong. Unless you have your own tree or know a friend with one, you can often find them at farmers markets or occasionally at your local market. This salad combines the sweet tart flavor of pomelo with briny shrimp, creamy avocado and sweet papaya. For a really pretty presentation, serve this in a halved papaya.

Total time: 20 min Yield: 4 servings

Ingredients

1 lb shelled shrimp, cooked
1 cup pomelo fruit (peeled, seeded, pith removed, cut into 1/2" cubes)
1 cup ripe avocado, cubed
1/2 cup papaya, cubed
1/4 cup shallot or red onion, finely sliced
1 lemon or lime, juiced
extra virgin olive oil
salt (garlic or kosher)
black pepper (freshly ground)
fresh mint (optional)

Prep Time: 20 min Total Time: 20 min

Instructions

In a large bowl, combine the shrimp, pomelo, avocado, papaya and shallot, gently toss, then pour on the citrus, a splash of olive oil, a sprinkle of salt and pepper and mix well. Serve in small bowls or in papaya halves, garnish with mint to add color and taste.

Recipe brought to you by:

Chef Michi Holland