



Roasted Shrimp Salad

Ingredients:

2 1/2 pounds (12-15 count) uncooked peeled and deveined shrimp
1 tablespoon extra virgin olive oil
1/2 cup mayonnaise
1/2 cup plain Greek yogurt such as Fage
1 tablespoon orange zest (from 2 oranges)
2 tablespoons freshly squeezed orange juice
1 tablespoon white wine vinegar
1/4 minced fresh dill
2 tablespoons capers, rinsed and drained
2 tablespoons red onion, finely diced
salt and pepper

Instructions:

Preheat the oven to 400 degrees.

Remove the tails from the shrimp. Toss them with the olive oil and a little salt and pepper. Spread the shrimp in a single layer on a baking sheet and roast for 6-8 minutes or until firm, pink and cooked through. Allow to cool for about 3-5 minutes.

You can leave the shrimp whole, or roughly chop each shrimp into 3-4 pieces.

Make the sauce by whisking the mayo, yogurt, zest, orange juice, vinegar, 1/2 teaspoon salt and 1/2 teaspoon pepper in a large bowl until combined. Add the cooled shrimp and toss. Add the dill, capers and red onion and toss again. Let the salad sit at room temperature for about a half hour so the flavors improve if serving right away, or chill and serve at room temperature.

Serves 6.