

## **Shrimp Lilikoi Mustard Vinaigrette**



Level: Normal

## Ingredients

- 3 lbs. large shrimp, peeled and deveined
- ½ cup finely chopped parsley
- ½ cup finely chopped shallots
- 1 cup tarragon vinegar
- 1 cup olive oil
- 8 Tbsp. Aunty Lilikoi Passion Fruit Mustard
- 4 tsp. red pepper flakes
- 2 tsp. salt Freshly ground pepper to taste
- 1 Tbsp. fresh lemon juice

## Instructions

Cook shrimp in boiling salted water until pink. Drain shrimp and put into a large bowl. Combine remaining ingredients and pour over warm shrimp. Toss well to coat all the shrimp. Cover and refrigerate for at least 8 hours (overnight is best). Drain excess sauce from shrimp before serving. Serve in a large bowl lined with lettuce. Serves 8.