



Shrimp and Pineapple Skewers with Curry Dip

⌚ 30—40 Min ♡ ♡ ♡

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the curry dip

400 g	Shrimp, fresh or frozen
4 tbsp.	Olive oil
2 tsp.	♦ Grill Fish Seasoning Mix
4 Stk.	Pineapple slices (fresh or from a can)
2 Stk.	Scallion
200 g	Mixed salad
16 Stk.	Wooden skewers

For the curry dip

2 Stk.	Pineapple slices (fresh or from a can)
100 g	Mayonnaise
2 tsp.	♦ Organic Curry Seasoning Mix
0.5 tsp.	♦ Garlic Granules
1 tsp.	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Ground
	♦ Chili Hot

For the salad dressing

4 tbsp.	Olive oil
2 tbsp.	White wine vinegar
1 tbsp.	Dijon mustard

- 1 Rinse the shrimp and pat dry. Make a marinade by combining the olive oil and Kotányi Grill Fish mix. Use this to marinate the shrimp.
- 2 To assemble the skewers: Cut the pineapple pieces into little triangles. Cut the scallions into small pieces.
- 3 Finely blend all the ingredients for the curry pineapple dip in a blender.
- 4 Place the shrimp, pineapple pieces and scallions alternately onto small skewers and grill on both sides until nicely browned.
- 5 Make the dressing for the salad by stirring together olive oil, white wine vinegar and Dijon mustard, then season with salt and pepper. Wash and dress the salad.
- 6 Dish the shrimp skewers up with the curry pineapple dip and salad and serve.

