



Ingredients 4 Portions

🖊 = Kotányi Produkte

For the curry dip

400 g Shrimp, fresh or frozen

4 tbsp. Olive oil

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

Seasoning Mix

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

Shrimp and Pineapple Skewers with Curry Dip

Ō 30-40 Min ♀♀♀

Preparation

- 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.



