



# Shrimp and Pineapple Skewers with Curry Dip

⌚ 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.

## 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      |

