

Shrimp and Pineapple Skewers with Curry Dip

30—40 Min

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

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.