



Grilled Shrimp Salad with Tomato Vinaigrette

Tomatoes, corn, and just about anything grilled are staples of summertime cuisine. This arugula-based salad features all three – and goat cheese. Enhance the flavors of the season with a bright tomato vinaigrette made with Fine Vines® Artisanal Ketchup.

Serves: 4

Total Time: 20 minutes

Ingredients

2 tablespoons Fine Vines® Artisanal Ketchup*
3 tablespoons sherry vinegar
2 tablespoons water
1 tablespoon minced tarragon
½ teaspoon kosher salt
½ teaspoon black pepper
3 tablespoons olive oil
1 pound large shrimp
10 ounces of arugula
8 ounces of cherry tomatoes
2 ears of corn
4 ounces of goat cheese

Preparation

Whisk together ketchup, vinegar, water, tarragon, salt, pepper, and olive oil.

Heat grill to 700 degrees. Season shrimp and corn with salt and pepper and grill over high heat. For shrimp, grill for approximately three minutes, flipping halfway through. For corn, grill approximately eight minutes, until moderately charred. When finished, cut corn from cob and set shrimp aside.

Toss arugula, tomatoes, corn, shrimp, and half of vinaigrette. Plate salad and top with crumbled goat cheese. Drizzle with additional vinaigrette.

**Other recommended flavors of Fine Vines® Artisanal Ketchup: Lemon Twist, Black Truffle*

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