

Grilled Shrimp with Daikon, Carrot and Broccoli
(serves 4)

16 large shrimp cleaned
2 T olive oil
3 C daikon raddsih (thinly sliced)
1 C carrot (thinly sliced)
1 lime - zest and juice
1 lemon - zest
2 T mint julienne (thinly sliced)
2 C broccoli florets
2 cloves chopped garlic
S and P to taste

1. Drizzle shrimp with 1 T olive oil and season with salt and pepper. Grill or broil on both sides for 2 minutes or until pink and firm.
2. Mix daikon, carrot, 1 T olive oil, lemon, lime and mint julienne together and season with salt and pepper. Allow to marinade for 15 minutes.
3. In sauté pan over medium heat, add olive oil and garlic, cook 1-2 minutes, add broccoli and sauté for 3 minutes.
4. Place marinated vegetable mixture on plate, top with shrimp and garnish with broccoli.