SHRIMP WITH MANGO-PINEAPPLE RELISH IN LETTUCE CUPS

By: Simply Creative Chef Rob Scott

1 cup chopped fresh pineapple

1 large mango, diced

½ small red onion, diced into small pieces

1 medium sized tomato, diced

1 tsp. crab boil seasoning (Old Bay Seasoning)

1 handful fresh cilantro, coarsely chopped

2 tbsp. freshly squeezed orange juice

Olive oil

1 ½ lbs. jumbo shrimp-peeled, tails off, cut in half

½ tsp. red pepper flakes

1 package romaine hearts (or butter lettuce)

* In a medium sized bowl, mix pineapple, mango, red onion, tomato, ½ tsp. Old Bay Seasoning, cilantro and orange juice.
* In a large skillet, medium to high heat, add 2 tbsp. olive oil.
* In a medium sized bowl, add the shrimp and remaining Old Bay Seasoning and ½ tsp. red pepper flakes. Mix well.
* Transfer to skillet and cook 4 – 5 minutes.
* Wash lettuce and pull apart into 8 large pieces.
* With a large spoon, scoop a spoonful of mango-pineapple relish into lettuce cups followed by 4 – 5 pieces of shrimp.
* Serve room temperature.

Serves 4