

Warm Spot Prawn Salad with Honeydew and Feta

Ingredients:

1-1/2 lb. extra-jumbo (16 to 20 per lb.) Northwest Spot Prawns, peeled (tails left on, if you like) and deveined

Kosher salt

Pinch cayenne

1/4 cup extra-virgin olive oil

2 Tbs. finely chopped shallots

1 medium lime, finely grated to yield 1 tsp. zest, squeezed to yield 4 tsp. juice

Freshly ground black pepper

Mixed medley lettuce (about 1/2 lb.)

1 medium (3 to 4 lb.) honeydew melon, peeled, seeded, and cut into 1/2-inch dice (about 4 cups)

8 oz. feta, crumbled (about 1-1/2 cups)

1/4 cup thinly sliced fresh mint

1 Tbs. plus 1 tsp. cracked coriander seeds

Directions:

1. Season the shrimp lightly with salt and cayenne.
2. In a 12-inch skillet, heat 2 Tbs. of the oil over medium-high heat until shimmering hot. Add the shrimp and cook on one side until pink, about 1 minute. Flip and add the shallots, lime zest, and 1 tsp. of the lime juice. Turn the heat to medium and cook until just opaque throughout, about 1 minute more.
3. In a large bowl, whisk the remaining 2 Tbs. oil and 1 Tbs. lime juice. Season to taste with salt and pepper. Toss the frisée and the melon in the vinaigrette. Divide equally among 4 dinner plates, top with the shrimp, feta, mint, and coriander and serve.

Yield: 4 salads