



Shrimp, Arugula and Prosciutto Salad



Ingredients

Baby arugula (½ lb.)

Lemons (2)

White wine

Fresh ground black pepper

Prosciutto (4 – 5 pieces – thinly sliced)

Vito & Joe's Extra Virgin Olive Oil

Shrimp (½ lb.)

Butter (3 tbsp.)

Thyme (1 tsp.)

Sea salt

How to Prepare

- 1). In a bowl, stir the Vito & Joe's Extra Virgin Olive Oil, black pepper and salt.
- 2). Mince the garlic and stir in.
- 3). Clean the shrimp.
- 4). Break off the head and tail.
- 5). Using an oyster knife, remove the shell and legs.
- 6). Rinse and sock in the marinade.
- 7). Heat a pan on top of the stove with Vito & Joe's Extra Virgin Olive Oil.
- 8). Add the butter and set to high, but not hot enough to fry the shrimp.
- 9). Add the shrimp to the pan and cook for a few minutes.
 - a. When the shrimp is almost done, add a splash of wine.
- 10). When done, remove from the heat.

Bon Appétit!



Shrimp, Arugula and Prosciutto Salad

How to Prepare

- 11). Tear the prosciutto into smaller strips.
- 12). Spoon 3 – 4 tablespoons of the juice in the pan into a bowl.
- 13). Squeeze 1 ½ lemons into the bowl.
- 14). Put the arugula into a large salad bowl.
- 15). Place the strips of prosciutto and the shrimp on top.
- 16). Sprinkle with salt, pepper, and a drizzle of Vito & Joe's Extra Virgin Olive Oil.
- 17). Mix the salad together.
- 18). Drizzle the dressing on top. Enjoy!

Bon Appétit!