



Grilled Shrimp with Strawberry Pico de Gallo

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 large sweet onion
- 2 medium sized jalapeño peppers
- 4 cloves of garlic
- 1 lb fresh strawberries, hulled
- 1 yellow pepper, quartered
- ½ cup chopped cilantro (or parsley if you prefer)
- Zest and juice of one lime
- 1 avocado, chopped
- 1 lb large shrimp, peeled and deveined
- ¼ cup O&V [Lime Oil](#) (divided) *
- 1 teaspoon grated ginger
- 1 teaspoon garlic paste
- ½ teaspoon O&V [Lemon & Herb Rub](#) *
- ¼ teaspoon fresh ground pepper
- Drizzle of Honey or Runamok **Sugar makers Cut Maple Syrup** *
- Lime wedges and warm flour tortillas
- Metal or wooden skewers for shrimp

Preparation

Heat a grill to medium high and place a grill pan on the grates. Soak wooden skewers in water for 30 minutes to prevent burning on the grill.

Cut the onion into quarters, keeping the core intact. Place the onions and the jalapeños on the grill pan and brown evenly on all sides (about 5-6 minutes). Add the garlic and yellow pepper and grill an additional 4-5 minutes turning to char all sides. Transfer the onion, jalapeño, garlic and pepper to a cutting board.

Add the strawberries to the grill pan and grill for 1-2 minutes on each side. Remove to the cutting board.

When the fruit and vegetables are cool enough to handle, quarter the strawberries and place in a bowl, chop the onions, garlic and yellow pepper and add to the bowl. Chop the jalapeños (remove and discard the seeds if you want a milder flavor, and leave them in for some spice) and add to the bowl.

Add the cilantro, half the juice, a pinch of salt and some fresh ground pepper and toss well. Chill for 15-30 minutes.

Separately in a bowl, mix 3 tablespoons of oil, ginger, garlic, Lemon & Herb rub, ¼ teaspoon ground pepper and the shrimp. Let marinade for 15 – 30 minutes.

Thread the shrimp onto skewers (be careful not to crowd them), and grill for 2-3 minutes on each side until cooked through and pink. Remove the cooked shrimp from the skewers.

Chop the avocado, drizzle with remaining lime juice and toss with the strawberries.

Drizzle generously with the honey or maple syrup. Serve the shrimp topped with the Strawberry Pico de Gallo. Drizzle with the remaining tablespoon of Lime oil and garnish with the lime zest.

Serve alongside warm tortillas and lime wedges

Serves 4-6

Active time 20 minutes Total Time: 55 minutes includes chilling time

Notes

* The [Lime Oil](#) adds wonderful tang and citrus notes to the dish without adding acid that will break down the strawberries and macerate them too quickly. You can also use a [Lemon EVOO](#) instead. The [Lemon & Herb Rub](#) adds deliciousness to the shrimp and an herby, savory note to counterbalance the sweetness of the Pico de Gallo. You can use your favorite high-quality fish rub instead. I love using the wonderful Runamok **Sugar Makers Cut Maple Syrup** in this recipe to keep it vegan, but feel free to use a local honey instead.

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Entrée, Gluten Free, Dairy Free, Easy Entertaining, Seafood, Lemon & Herb Rub, Lime Oil, Runamok Sugar Makers Cut Maple Syrup, Grilled Shrimp, Strawberry Pico de Gallo, Appetizer, Salsa, Fish Tacos, Chip & Dip, Savory & Sweet, Mediterranean Diet, Summer Eating