



Roasted Shrimp Salad with Creamy Orange Dressing and Mango *(inspired by Ina Garten)*

2 pounds large (12 to 16 count) shrimp
1 tablespoon olive oil
Coarse ground salt and pepper
1 cup good quality mayonnaise
Juice of 1/2 orange
1 tablespoon white wine vinegar
1/3 cup mango chutney (Major Gray's)
4 fresh kumquats seeds removed (or 1/2 of a small orange with peel intact)
1/2 teaspoon curry powder
1/4 cup minced red onion
Salt and pepper to taste
10 ounces fresh mango chunks
Bed of mixed greens

Preheat oven to 400. Shell and devein shrimp and place on shallow baking sheet. Drizzle with olive oil and sprinkle with salt and pepper. Roast for 6 to 8 minutes, just until pink and firm to the touch. Remove from oven and cool to room temperature.

Meanwhile place mango chutney and kumquats or orange along with curry powder into a food chopper and chop very finely. Combine it with mayonnaise, orange juice, vinegar, and red onion in a large bowl. Fold in roasted shrimp. Taste for seasoning and add salt and pepper as required. Cover bowl and refrigerate for minimum 1 hour to blend flavors. Serve on a bed of greens with surrounded by fresh mango chunks. Serves 4 as a main course.