



Shrimp, Arugula, and Prosciutto Salad

Ingredients

½ lb. Baby Arugula

4-5 Pieces of Prosciutto, Thinly Sliced

½ lb. Shrimp

2 Lemons

1 tsp. Thyme

Marinade:

2 Cloves of Garlic

3-4 Tbsp. Vito & Joe's Italian Extra Virgin Olive Oil

How to Prepare

Sea Salt

Fresh Ground Black Pepper

3 Tbsp. Butter

White Wine

Vito & Joe's Italian Extra Virgin Olive Oil

1-2 Cracks Black Pepper

Pinch of Sea Salt

In a bowl, stir the Vito & Joe's Italian Extra Virgin Olive Oil, black pepper, and salt. Mince the garlic and stir in.

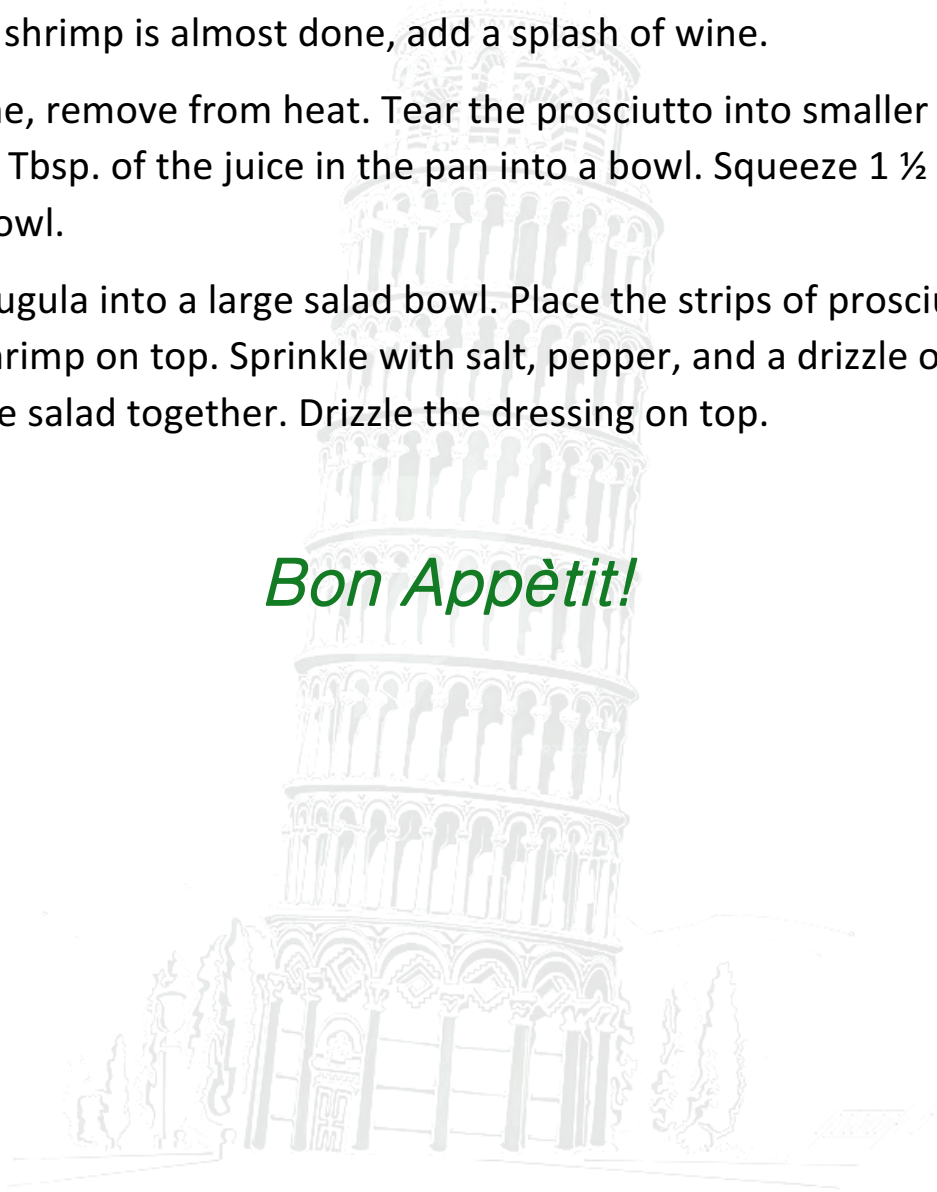
Clean the shrimp: Break off the head and tail. Use an oyster knife to remove the shell and legs. Rinse and soak in the marinade.

Heat a pan on a stovetop with a splash of Vito & Joe's Italian Extra Virgin Olive Oil. Add the butter and set to high, but not hot enough to fry the shrimp. Add the shrimp to the pan and cook for a few minutes. When the shrimp is almost done, add a splash of wine.

When done, remove from heat. Tear the prosciutto into smaller strips. Spoon 3-4 Tbsp. of the juice in the pan into a bowl. Squeeze 1 ½ lemons into the bowl.

Put the arugula into a large salad bowl. Place the strips of prosciutto and the shrimp on top. Sprinkle with salt, pepper, and a drizzle of olive oil. Mix the salad together. Drizzle the dressing on top.

Bon Appétit!



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