# Roasted shrimps, mango and pineapple quinoa salad, fresh cilantro

## **Recipe for 4 persons**



## **Description**

Sweet and salty mix, with butter seared shrimps and exotic salad.

#### Note

Watch the cooking of the wonton.

## **Ingredients**

## For the salad

- 1 Unit(s) Yellow mango
- 0.25 Unit(s) Pineapple
- 3 Unit(s) Italian tomatoes
- 1 Unit(s) Green onion
- 8 Leaf(ves) Mint
- 1 Unit(s) Lemon
- 30 Ml Olive oil
- 2 Pinch(es) Sea salt flakes
- 3 Turn(s) Fresh ground black pepper
- 3 Sprig(s) Fresh cilantro
- 1 Dash Olive oil
- 1 Pack Wonton wrappers

## **Preparation**

- Preparation time 25 mins
- Preheat your four at 425 F°

# For the mise en place

Peel and cut in cubes the mango, the pineapple and the tomatoes.

Pick the cilantro and the mint, chop it thick.

Mince the green onion and zest the lemon.

## For the shrimps

- 12 Unit(s) Peeled medium shrimps
- 50 Gr Butter
- 2 Pinch(es) Salt and pepper

Cut the wonton in 4 pieces, put it on a baking tray with a nice drizzle of olive oil.

## For the wonton

Place the wonton in the oven until a nice coloration, remove it and let it cool down.

# For the shrimps

In a hot pan with butter, sear the shrimps 2 minutes on each side, place it on a baking tray, season it and finish the cooking in the oven for 1 minute.

# For the platting

In a bowl, mix the vegetables, the fruits, the herbs and the lemon juice. Add some olive oil, salt and pepper, mix it well. Place the salad in small bowls, 2 shrimps on the top and a couple of wonton chips.

# Bon appétit!