



## **Jumbo Butterfly Shrimp Salad with Corn, Tomatoes and Arugula**

Prep Time: 10 minutes

Cook Time: 12 minutes

Makes: 4 servings

1 carton (9 oz) SeaPak® Jumbo Butterfly Shrimp  
2 cups ripe grape tomatoes, halved  
1 cup fresh corn kernels, cooked (from 2 ears)  
3 tbs extra-virgin olive oil  
1 tbs white wine vinegar  
1 bunch arugula, trimmed, washed and dried  
1/3 cup fresh basil leaves, torn  
1 tsp kosher salt  
Freshly ground black pepper

PREPARE the shrimp according to package directions.

TOSS the tomatoes with corn. Add the olive oil, vinegar and salt and black pepper to taste.

ADD the arugula and basil to the salad, toss again, taking care not to break up the tomatoes. Mound the salad on 4 large plates. Place the shrimp on top and serve.

Cook's Note: This makes a great appetizer. For an entrée portion prepare 2 boxes of SeaPak® Jumbo Butterfly Shrimp.

*Recipe courtesy of the Food Network Kitchens.*

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