



### Sicilian Salad with Sautéed Shrimp

Insalata Siciliana on i Gamberi Spadellati

Serves 4-6

1½ pounds medium shrimp, shelled and deveined  
¾ teaspoon salt  
1 teaspoon pepper  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon paprika  
5 tablespoons Pompeian Extra Light Tasting Olive Oil  
¼ cup orange juice  
¼ cup triple sec

Mix salt, pepper, garlic powder, onion powder and paprika together. Sprinkle mixture evenly over both sides of the shrimp. In a large nonstick sauté pan, add Pompeian Extra Light Tasting Olive Oil and heat on high for 3 minutes, until very hot. Add coated shrimp to pan and cook for about 1 to 2 minutes on each

side. Add orange juice and triple sec, stir well and cook one more minute. Turn off heat and, with a slotted spoon, remove shrimp to a plate lined with brown paper.

### Salad Dressing

1/2 cup mayonnaise

1/4 teaspoon salt

1/4 teaspoon pepper

1/2 cup orange juice

1 tablespoon Pompeian Balsamic Vinegar

1/4 cup Pompeian Extra Virgin Olive Oil

Whisk mayonnaise, salt, pepper, orange juice and Pompeian Balsamic Vinegar in a bowl. Continue whisking vigorously, slowly adding the Pompeian Extra Virgin Olive Oil in a stream. Continue whisking until all ingredients are incorporated and olive oil is emulsified into the salad dressing.

### Salad

1 heart of Romaine, (with the two outer layers removed), cut into 1- inch pieces

1/2 red onion, thinly sliced

1 large fennel bulb, (8-10 ounces), large outer leaves removed, cut in half and thinly sliced

5 large oranges, peeled, cut in half and sliced into 1/4-inch thick slices

Salad croutons (optional)

6 tablespoons grated Parmesan or Romano cheese

Toss lettuce, onion, fennel, orange pieces, croutons and cooked shrimp in a large bowl. Add the dressing, mixing well to coat all the ingredients. Place the salad on individual serving dishes and sprinkle with cheese.