



APRIL 2021

BEET, AVOCADO & GRILLED SHRIMP SALAD

RECIPE BY CHEF JEN KINGSTON | PAIRING RIVER RANCH AGLIANICO ROSÉ | SERVES 2

INGREDIENTS

- 1 Envelope Instant Dry Yeast
- 1 Lb Peeled Deveined Shrimp
- 3 Medium Red Beets
- 3 Medium Gold Beets
- 2 Avocados
- 4 Clementines or Tangerines
- 1 Large or 2 Small Fennel Bulbs
- 1 Cup Salted Pistachios
- 2 Cups Arugula
- 2 Tbsp Basil (Roughly Chopped)
- 1/4 Cup Olive Oil + 2 Tbsp
- 1/2 Cup Seasoned Rice Wine Vinegar
- 1/2 Cup Crumbled Goat Cheese
- Cracked Pepper
- Sea Salt

INSTRUCTIONS

Prepare the beets and then boil them until tender. Once you let them cool, peel the beets under cold water. Slice each beet in half and then into wedges. Set the beets aside.

Peel the clementines and segment them into pieces. Set the clementines aside.

Cut the avocados in half and then using a spatula, remove them from the skin. Slice them lengthwise into 1/4 inch slices. Set the avocados aside.

Preheat the barbeque. Toss the shrimp in 2 tbsp of olive oil, salt, and cracked pepper. Grill 3 minutes per side. Set aside to cool.

Whisk together the remaining olive oil, vinegar, and a generous amount of cracked pepper. In a large mixing bowl, combine the arugula and basil. Toss with a small amount of the dressing and arrange in a serving bowl. Next, in the same mixing bowl, toss the yellow beets first with a little more of the dressing and a pinch of sea salt. Spread atop arugula. Repeat with the red beets. Arrange the avocado slices on top. Add the cooled shrimp and top with the goat cheese. Add more cracked pepper on top to taste and enjoy with LangeTwins River Ranch Aglianico Rosé!