

# Market salad with bitter greens and citrus grilled shrimp

SERVES: 1    TIME: 40 MIN

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This quick and simple marinade lends a lot of flavor. It's adaptable, too. Feel free to use a combination of whatever citrus you have on hand — orange, lemon, and lime all work great! This can work as a quick marinade or be used overnight if you'd like to make it in advance. You'll then build a beautiful salad with citrus, goat cheese, fennel, and bitter greens. It's a sure hit.

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## Ingredients

### FOR THE CITRUS SHRIMP

**2 oz shrimp**

**½ clove garlic, minced**

**½ tsp ginger, minced**

**½ Tbsp mint, finely chopped**

**½ tsp extra virgin olive oil**

**½ Tbsp orange juice**

**½ Tbsp lime juice**

**½ tsp orange zest**

**½ tsp lime zest**

**Kosher salt**

**Fresh cracked black pepper**

### FOR THE SALAD

**¾ cup farro, cooked (¼ cup dry)**

**1 cup little gem lettuce, chopped**

**½ cup radicchio, sliced**

**½ cup arugula**

**½ cup fennel, sliced**

**1 orange, peeled and sliced or segmented**

**1 Tbsp goat cheese**

**1 tsp extra virgin olive oil**

**1 Tbsp orange juice**

**Kosher salt**

**Fresh cracked black pepper**

## Instructions

1. Marinate the citrus shrimp: In a large bowl combine the garlic, ginger, mint, olive oil, orange juice, lime juice, orange zest, lime zest, salt, and pepper; whisk together. Place the shrimp into a ziplock bag or an airtight container and pour the marinade on top. Toss the shrimp to coat and let them marinate for 30 minutes (or overnight; see note).
2. Sauté the shrimp: Heat a large grill pan over medium-high heat. Add shrimp to pan and arrange in an even layer; cook for about 2 minutes then flip and cook another 2 minutes or until shrimp is pink and cooked through.
3. Assemble the salad: Plate lettuce, radicchio, arugula, and fennel on a large plate or in a large bowl; season with a pinch or two of salt. Top with farro, orange, shrimp, and goat cheese; dress with olive oil and orange juice.

### NOTES:

Omit cheese or use a DF cheese to make DF.