



## ***GRILLED SHRIMP, FENNEL & FETA SALAD***

*Serve with Clos Poggiale Blanc*

1/4 cup olive oil  
1 teaspoon Dijon mustard  
2 tablespoons lemon juice  
1 teaspoon tarragon leaves – finely chopped  
1/4 cup mint leaves – finely chopped  
1 fennel bulb – cored and thinly sliced  
1/4 pound French feta cheese  
1/2 cup roasted almonds  
1 cup baby spinach or arugula leaves  
Salt & pepper  
1 pound large shrimp – peeled and de-veined

In a large bowl, whisk together the olive oil, mustard, lemon juice, mint and tarragon leaves. Add the spinach, fennel, almonds and feta. Toss to combine and season to taste with salt and pepper. Divide among 4 plates.

Season the shrimp with salt & pepper and grill over hot coals, turning once, for about 5 minutes total. Place the shrimp on the salads and serve.

Serves 4