



PREP TIME : 15 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- ***1 lb (500 g) jumbo shrimp (about 16), peeled and deveined***
- ***3/4 cup (175 mL) VH® Sweet Thai Chili Sauce***
- ***PAM® Grilling Spray***
- ***2 cups (500 mL) cubed watermelon***
- ***1-1/2 cups (375 mL) large croutons***
- ***1 cup (250 mL) halved grape tomatoes***
- ***1 cup (250 mL) torn fresh basil leaves***
- ***1/2 cup (125 mL) crumbled Feta cheese***
- ***3 tbsp (45 mL) freshly squeezed lemon juice***
- ***3 tbsp (45 mL) extra virgin olive oil***
- ***1/2 tsp (2 mL) freshly ground pepper***

Directions :

- 1. Place shrimp in large shallow dish. Pour 1/2 cup (125 mL) of VH® Sweet Thai Chili Sauce over shrimp, turning so that all shrimp are well coated. Cover and marinate at room temperature for 30 minutes.***
- 2. Reserving sauce from dish, thread shrimp onto 4 skewers.***
- 3. Spray grill with PAM® Grilling; heat to medium-high heat. Grill skewers, basting with reserved sauce during first 5 minutes only, until shrimp are opaque, approx. 10 minutes.***



Grilled Shrimp and Watermelon Summer Salad

- 4. Meanwhile, in large serving bowl, lightly toss together watermelon, croutons, tomatoes, basil and Feta cheese.*
- 5. In separate small bowl, whisk together remaining VH[®] Sweet Thai Chili Sauce, lemon juice, olive oil and pepper.*
- 6. Remove shrimp from skewers. Arrange on top of salad. Drizzle about 3 tbsp of vinaigrette over salad, tossing gently. Serve with remaining vinaigrette on the side.*

TIP:

If using wooden skewers, submerge completely in water and let soak for 30 minutes before using to prevent charring.