

**Recipe for:** Rosemary Grilled Shrimp with Tuscan Bean Salad

**Ingredients:**

1/3 cup olive oil  
1/3 cup fresh lemon juice  
4 cloves garlic, minced  
1 Tbsp. chopped fresh rosemary  
1/4- 1/2 tsp. Real Salt  
1/4 tsp. fresh ground pepper  
2 lbs. extra large shrimp, peeled and de-veined  
1/4 tsp. crushed red pepper flakes  
2 cans cannelloni beans, drained  
1 large ripe tomato, diced  
1 small red onion, chopped  
3 Tbsp. chopped fresh parsley

**Preparation:**

To make vinaigrette dressing, combine olive oil, lemon juice, garlic, rosemary, salt and pepper in 1 cup measuring glass.

Place shrimp in plastic storage bag and add 3 Tbsp. vinaigrette dressing and pepper flakes and seal.

Turn to coat shrimp.

Refrigerate, turning occasionally until ready to grill.

In a separate bowl, combine beans, tomato, onion, remaining vinaigrette and parsley. Refrigerate until ready to serve.

Prepare grill by pre-heating to medium-high.

Remove shrimp from bag and discard marinade.

Thread shrimp onto \*metal skewers equally.

Grill for 3 minutes, turn skewers and grill for another 2 minutes.

To serve, spoon bean salad onto large platter and top with shrimp skewers.

\*If using wooden skewers, soak skewers in water for 30 minutes before using.