

Yellow Curry Gazpacho with Spicy Shrimp



WITH CHEF'S BLEND EVOO & PERSIAN LIME BALSAMIC

Ingredients

Gazpacho Ingredients:

- 1/3 cup Chef's Blend EVOO
- 4 cups yellow squash, deseeded
- 1 yellow onion, chopped
- 3 tablespoons minced garlic
- 1 tablespoon hot curry
- 6 cups vegetable stock base
- 3/4 cups heavy whipping cream

Spicy Shrimp Ingredients:

- 2 pounds (13-15) shrimp
- 1/4 cup Persian Lime Balsamic
- 1 lime, zested and juiced
- 3 tablespoons chipotle powder
- 1/2 tablespoon salt
- 1/2 tablespoon black pepper
- 1/3 cup Chef's Blend EVOO



Notes

Directions

Curried Yellow Squash Gazpacho:

1. Sauté onions and garlic in EVOO until translucent, then add diced yellow squash, and cook mixture on medium heat for 20-30 minutes with hot curry until squash is tender, Add vegetable stock and simmer for additional 30 min. Add to blender and blend until smooth. Salt and pepper to taste, and place in cooler to chill.

Spicy Shrimp:

1. Place all ingredients in a bowl and mix well, allow shrimp to marinate for a couple of hours (1-2 hrs)
2. For shooters as an appetizer, add shrimp to short skewers. If over a large bowl, leave off skewers.
3. Grill shrimp 2-3 minutes per side

Serve in bowl with shrimp atop, or in shooters with shrimp skewer atop.