

THE P•K•P WAY

Mediterranean Shrimp Bites

Yields about 30 bites



Ingredients

Mediterranean Shrimp

- ½ cup fresh mint leaves
- ½ cup cilantro
- 2 teaspoons onion powder
- ¼ teaspoon garlic powder
- ½ cup grape tomatoes (about 20)
- 1 teaspoon Dijon mustard
- ½ tablespoon fresh lemon juice
- 2 tablespoons olive oil
- ½ tablespoon red wine vinegar
- ¼ teaspoon salt
- Dash of black pepper
- 10 ounce Kroger frozen raw shrimp, thawed*
- 1 - 9 ounce box of TRISCUIT Mediterranean Style Olive Crackers
- ¼ cup Private Selection Crumbled Traditional Feta Cheese

Kalamata Olive Aioli

- ¼ cup Kroger Kalamata Pitted Olives in Brine
- 1 tablespoon fresh oregano
- 6 garlic cloves
- ½ cup mayonaise

Notes

*I used wild caught, tail off, peeled, and deveined shrimp.

Directions

Mediterranean Shrimp

1. In the bowl of a food processor, pulse together the mint, cilantro, onion and garlic powder, tomatoes, mustard, lemon juice, olive oil, red wine vinegar, salt, and pepper until slightly coarse.
2. In a medium bowl, toss together half the mint mixture and the shrimp. Set aside. Reserve the other half of the mixture.
3. Preheat the grill to high or if using a charcoal grill, light the charcoal.
4. Place each shrimp onto the grill and let sit undisturbed for 1 minute. Flip to cook on the other side when the cooked side is pink and has grill marks. Transfer cooked shrimp to a plate.
5. Set out the same amount of TRISCUIT crackers as there are shrimp. Evenly divide the remaining mint mixture among the TRISCUIT crackers.
6. Place one shrimp on each cracker. Sprinkle with feta and top with a dollop of Kalamata olive aioli (recipe follows).

Kalamata Olive Aioli

1. In the bowl of a food processor, pulse together all the ingredients until smooth.