

# Grilled Shrimp with Mango, Lime and Radish Salsa



## Ingredients

12 large shrimp  
1/4 cup extra-virgin olive oil  
1 lemon, juiced  
Kosher salt and freshly ground black pepper  
Salsa:  
2 limes  
2 mangoes, diced  
4 to 5 red radishes, diced  
1 red onion, diced  
1 tablespoon chili powder  
1/2 bunch fresh cilantro leaves, chopped  
1/4 cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper

## Directions

In a large bowl, toss the prawns with the olive oil, lemon juice, salt, and pepper. Let marinate for about a half hour while you heat up the grill. Grill prawns on each side until they turn pink, about 5 minutes depending on size.

Remove the peel and pith from the limes and cut between the membranes to remove the segments. Put these "supremes" into a bowl and squeeze over the juice from the membranes. Add the remaining ingredients and mix; season with salt and pepper. Place warm grilled prawns on a platter and top with salsa.