

**Mississippi Gulf Shrimp marinated in cilantro–pine nut pesto atop a bed of spaghetti squash, with pineapple-banana relish and drizzled with a mango vinaigrette.**

#### TIME

90 minutes

#### SERVES

4

#### SEASON

spring, summer, fall, winter

#### METHOD

Grill

#### INGREDIENTS

##### Roasted Spaghetti Squash

- 1 spaghetti squash
- 3 tbsp butter, softened
- salt, to taste
- fresh cracked pepper, to taste

##### Mango Vinaigrette

- 1 mango, peeled, pit removed
- 1 tbsp brown sugar
- 1 tbsp rice wine vinegar
- zest and juice of 1/2 lime
- 1/4 banana
- 1 clove garlic
- 2 sprigs thyme, leaves removed from stems
- 1 tbsp vegetable oil

##### Pineapple-Banana Relish

- 1/2 cup diced pineapple
- 1/2 cup diced banana
- 1 shallot, finely chopped
- 1 tsp sweet chili sauce
- 1/4 yellow bell pepper, finely chopped
- 1/4 red bell pepper, finely chopped
- 6 leaves fresh basil, chopped
- 1 tsp honey

##### Cilantro–Pine Nut Pesto Shrimp

- 1 lb medium Mississippi Gulf Shrimp, deveined, tail on
- 1/4 bunch cilantro
- 2 tbsp pine nuts

- 1 clove garlic
- 1/2-inch piece fresh ginger
- juice of 1/2 lime
- 1 tbsp olive oil
- 1 tsp grated Parmesan cheese

#### DIRECTIONS

1. Cut spaghetti squash in half, brush with butter, and season with salt and pepper.
2. Preheat oven to 350°F.
3. Roast for 30 minutes, or until tender.
4. Scoop out seeds, and remove the squash “meat” using the tines of a fork, to resemble spaghetti noodles.
5. Set aside and let cool.
6. Combine all ingredients for the mango vinaigrette in blender and puree until smooth. Reserve.
7. Combine all the pineapple-banana relish ingredients in a bowl and gently toss.
8. Reserve in refrigerator 1 hour to let flavors develop.
9. Pat Mississippi Gulf Shrimp dry with paper towel and place in a bowl.
10. In a blender, combine the remaining ingredients and process until smooth.
11. Pour marinade over shrimp and let marinate, refrigerated, for one hour.
12. Preheat the grill or grill pan. Cook shrimp 2 minutes per side, or until just cooked through.
13. To serve, toss spaghetti squash with 1 tbsp mango vinaigrette, or as needed. Divide between 4 plates, top with pineapple-banana relish and place shrimp around. Remaining vinaigrette and relish can be served on the side.

Serving Suggestion: Serve in martini glasses or other festive stemware with toast points. Use leftover mango vinaigrette for a tropical shrimp cocktail or as sauce for other grilled Mississippi Gulf Seafood.