Grilled Shrimp Salad with Honey-Lime Dressing

20 shrimp

1 Tbsp oil

2-3 tsp GF pepper medley, divided

1 fresh pineapple, cored, sliced ½” thick

Salad Greens (for 4)

¼ cup cilantro (or Italian parsley), chopped

Honey-Lime Dressing:

¼ cup oil

2 Tbsp honey or agave

2 Tbsp lime juice

Zest from 1 lime

½ tsp fresh ginger, minced

Salt and pepper to taste

Toss shrimp with oil and sprinkle with some of the pepper medley. Thread onto skewers and set aside. Sprinkle pineapple rings with remaining pepper medley and grill along with shrimp on BBQ (or can fry over stove), until lightly browned and heated throughout. Cut pineapple into chunks, remove shrimp from skewers and set aside.

For dressing, whisk together all ingredients and set aside.

Divide salad greens and cilantro between 4 bowls, and top with shrimp and pineapple pieces. Drizzle with dressing, and gently toss.