

# Marinated Shrimp with Pineapple Salsa

written by The Recipe Exchange | January 14, 2018

## **Ingredients**

### Marinated Shrimp

1 stalk lemongrass, finely chopped  
2 small red chilies, chopped  
1 tsp ground coriander  
1 cup coconut milk  
16 jumbo shrimp, peeled, deveined, tails intact  
16 bamboo skewers, soaked  
Oil, for brushing

### Pineapple Salsa

1/2 pineapple, peeled, finely chopped  
1 cucumber, seeded, finely chopped  
1 long red chili, sliced  
1 lime, finely grated zest and juice  
1/4 cup rice vinegar  
1 tsp fish sauce  
1 tsp sugar  
4.5 oz roasted unsalted peanuts, chopped

## **Directions**

Combine lemongrass, chili and coriander in a mortar and pound with the pestle until a paste forms. Transfer to a bowl and stir in coconut milk.

Arrange shrimp in a shallow dish. Pour over marinade, turning to coat. Chill, covered, 2 hours.

Meanwhile, to make salsa: In a large bowl, combine all salsa ingredients except peanuts. Chill until required. Add peanuts just before serving.

Thread each shrimp lengthwise on a skewer. Preheat a grill or grill pan on medium. Brush lightly with oil. Cook shrimp for 4-5 minutes, turning, until just cooked through. Serve with salsa.