

## Grilled Shrimp with Spicy Peach Salsa

Recipe Courtesy of Kim Byer of The Paper Apron: [www.PaperApron.com](http://www.PaperApron.com)

### INGREDIENTS: Salsa

3 Large or 4 Small Ripe Peaches, chopped  
1 Jalapeno, sliced thin (optionally remove seeds)  
1/2 Red Pepper, minced  
1 Green Onion or 1/4 Red Onion, minced  
Juice of 1 Lime (approximately 2 T Lime Juice)  
1 T Chili Sauce  
Handful of Thai Basil or Cilantro (chopped)  
1/4 t Kosher Salt

### INGREDIENTS: Shrimp

15-18 Medium to Large Shrimp, peeled and deveined  
1 Handful Thai Basil or Cilantro (chopped)  
Serve over 1 cup Couscous, cooked with butter and/or handfuls of Fresh Spinach

### PREPARATION & METHOD

Prepare Salsa and let it steep while you peel and prepare shrimp. The salsa will produce a good bit of liquid.

Grill shrimp in a hot, lightly buttered pan. Remove while still pink and toss with a large flaked salt, such as Kosher or Sea Salt and fresh Thai Basil.

Serve immediately over couscous and/or fresh spinach greens, ladled with spicy peach salsa.

*Serves 4*