

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

**FUSTINI'S<sup>®</sup>**

**Caribbean Seafood and  
Vegetable Salad**

# Ingredients

- 2 diced grilled avocado
- 1 cup cherry tomatoes
- 2 fresh diced mangos
- 1/2 skinned and cored pineapple, diced
- 1/4 thinly julienned onion
- Fresh cilantro, to taste
- Fresh mint - to taste
- Cleaned Bibb lettuce
- [Fustini's Coconut Balsamic](#)
- Shrimp and scallops
- Caribbean Seafood Spice (recipe below)
- Caribbean Honey Citrus Vinaigrette ([click here for recipe](#))
- Toasted Coconut (recipe below)

## Caribbean Seafood Spice

- 2 tsp cayenne pepper
- 4 tsp salt
- 2 tsp white pepper
- 2 tsp black pepper
- 2 tsp all spice
- 2 tsp dried basil
- 2 tsp paprika

## Toasted Coconut

- 1 cup coconut flakes

# Directions

## Step 1. Toasted Coconut

Preheat oven to 325 degrees. Spread coconut flakes on a baking sheet in a thin layer and bake in preheated oven 5-7 minutes or until toasted.

## Step 2.

Clean both shrimp and scallops. Coat seafood with Seafood Spice, sauté seafood until done. Clean Bibb leaves and place in bowl of choosing. Toss vegetables and fruit in bowl with Caribbean Vinaigrette and spoon on top of greens. Place grilled seafood on top of salad. Garnish with Coconut Balsamic and toasted coconut.

## Step 3. Caribbean Seafood Spice

Combine all ingredients.