



Caribbean Spiced Shrimp with Pineapple Salsa

Ingredients

- 1/4 teaspoon ground all spice
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground cayenne
- 1/4 teaspoon ground thyme
- 1/4 teaspoon dried basil
- 1/2 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 teaspoon [Fustini's Cayenne Crush olive oil](#)
- 24 jumbo raw shrimp, peeled and deveined, tail on
- juice of 1 lime

Pineapple Salsa

- 2 cups pineapple, small dice
- 1 jalapeno, minced
- 2 tablespoons red onion
- 2 tablespoons red pepper, all pith removed, very small dice
- juice of 1 lime
- 1 teaspoon [Fustini's Jalapeno Lime balsamic](#)
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 tablespoon cilantro, chopped
- salt and pepper

Directions

Step 1.

Combine all dry spices. Heat olive oils in a large skillet over moderate heat. Toss shrimp with the spice mix and immediately into hot oil. Sauté shrimp until just cooked - 2 to 3 minutes. Remove from heat and squeeze lime juice overall.

Serve over top a dollop of pineapple salsa.

Step 2. Pineapple Salsa

Mix all together, season with salt and pepper and refrigerate till needed.