



# Grilled Shrimp with Arugula and Tomatoes

## Ingredients

- 6 bamboo skewers, 8 to 10 inches
- 24 U-15 Shrimp, peeled, deveined, tail on
- 1 tablespoon [Tuscan Herb olive oil](#)
- salt and pepper
- 6 ounces arugula
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- juice of 1/2 lemon
- 4 Campari tomatoes, quartered

## Directions

### Step 1.

Soak the bamboo skewers in water for 1 hour or overnight. Skewer the shrimp by folding over and running the skewer through the middle of the shrimp. Drizzle with Fustini's Tuscan Herb EVOO and let marinate 30 minutes.

### Step 2.

Place arugula in a large bowl. Pour Fustini's Single Varietal olive oil over the top and stir to coat. Pour fresh lemon juice over and stir to coat. Season with salt and pepper and divide between service plates. Top with a couple slices of tomato.

### Step 3.

Prepare a hot grill. Grill the skewers 1 to 2 minutes per side or until just cooked. Place skewer on top of tomato and drizzle with more Fustini's Single Varietal and serve immediately.