

Grilled Shrimp, Fennel and Radicchio Stuffed Oranges

Serves

4

Ingredients

12 medium shrimp, de-veined, de-shelled, tails left on.
1 medium fresh fennel bulb, cut into bite sized pieces, lengthwise
4 large oranges, top cut off and center removed. Save the wedges.
4 medium radicchio leaves, cut into strips
Extra virgin olive oil
Fresh ground black pepper
Kosher salt

Preparation Instructions

Heat the grill, or a sauté pan. In a medium bowl with olive oil, put the shrimp in, season. Let sit for a few minutes. Cut the fennel and radicchio into strips. Put those in another bowl with olive oil and season with salt and pepper. Prepare the oranges for stuffing. Grill or sauté the shrimp, radicchio and the fennel on both sides until done. Stuff the oranges with the fennel and the radicchio. Add some of the orange slices and juice. Hang a few of the shrimp on the sides of each orange. Drizzle with some olive oil and serve.

You can also serve all of the above inside a grilled radicchio leaf. You can use small bay shrimp for this.