

Cherry Blossom Shrimp Salad

Serves 2. (Easily multiplied to serve more.)

- 5 T. mayonnaise
- 1 T. Dijon mustard
- 1 T. + 3 T. olive oil
- 1 T. water
- 1 c. cherry or plum tomatoes, halved
- 4 c. mixed greens
- ½ lb. large shrimp, peeled and deveined
- ¾ c. panko breadcrumbs

Combine mayonnaise and Dijon in medium bowl. In large salad bowl, whisk together 2 T. of the mixture, 1 T. oil, and 1 T. water with salt and pepper to taste. Add tomatoes and greens. Pat shrimp dry. Toss with mayo mixture in medium bowl to coat. Put panko in a pie plate and press shrimp to coat both sides with crumbs. Heat 3 T. oil in large skillet. Add shrimp and cook, turning once, until golden, crisp, and cooked through. Toss salad and divide between two plates. Top with cooked shrimp.

Accompany with Cooper-Garrod Chardonnay