



Grilled Shrimp and Pineapple Skewers with Charred Tomatillo Salsa

Gaggenau Appliances: Combi-steam oven
Heating Mode(s): Broil + Circulated Air
Temperature(s): 450°F

Required Accessories: Unperforated Cooking Container + Four 9-inch (23 cm) metal skewers

Preparation Time: 20 minutes

Cooking Time: 15 minutes + 6 minutes. Total cooking 21 minutes.

Makes: 4 servings

For the tomatillo salsa:

4 tomatillos, husked, rinsed, dried and cut into quarters

½ small white onion, cut into wedges

1 small jalapeno pepper, halved and seeded, stem discarded, roughly chopped

¼ cup (60 ml) cilantro leaves

3 tbsp (45 ml) fresh lime juice, divided

½ tsp (2 ml) salt

To prepare the salsa:

Using the left control knob, set the oven to the **Broil + Circulated Air** mode. Using the right control knob, set the oven to preheat to 450°F. Line the Unperforated Cooking Container with foil, shiny side down and place the prepared tomatillos, onion and jalapeno in the container.

Slide the container onto the middle rails of the oven and set the cooking timer for 15 minutes. Cook the mixture until the vegetables are blistered and charred. Remove the container from the oven and set aside to cool. Transfer the vegetables to a blender, add the cilantro leaves and 2 tbsp of the lime juice. Pulse until a chunky purée forms; season with salt and pepper and the remaining lime juice. Set aside and cook the shrimp.

For the shrimp and pineapple skewers:

1 lb (454 g) fresh or frozen (and thawed) large shrimp, peeled and deveined, tails intact

Sixteen 1-inch (2.5 cm) pineapple chunks

½ tsp (2 ml) ground cumin

1 tsp (5 ml) chile powder

½ tsp (2 ml) salt

½ tsp (2 ml) freshly ground black pepper

2 tbsp (30 ml) olive oil

Four 9-inch (23 cm) metal skewers

¼ cup (60 ml) cilantro leaves

To prepare the shrimp and pineapple skewers:

Wash out the Unperforated Cooking Container used to make the salsa and line it with foil, shiny side down. Alternate, threading shrimp and pineapple chunks onto the 4 metal skewers and place in the Unperforated Cooking Container. Brush the shrimp and pineapple with the olive oil and sprinkle all over with cumin, chili powder, salt and pepper. Slide the container onto the middle rails of the oven and cook for 6 minutes or until the shrimp are pink and the pineapple slightly caramelized.

Serve the kebabs with the tomatillo salsa, sprinkled with the remainder of the chopped cilantro leaves.

Tip: Chunks of firm white fish, chicken or pork can be used instead of shrimp, adjust the cooking time of the skewers accordingly.