

Grilled Shrimp Arrabiata with Mushrooms and Eggplant

Ingredients

1 pound shrimp - heads off, shelled and deveined
1 small eggplant
1 package whole mushrooms
1 (28 oz) can whole plum tomatoes, with juices
1 "thing" fresh mozzarella, small roundish ball - not rectangular
10 oz fresh spinach
extra virgin olive oil
La Cantina red wine vinegar
3 cloves garlic
fresh basil
1/2 teaspoon crushed red pepper flakes
pinch of sugar
salt & pepper, to taste

Directions

Light grill.

In a small bowl, mince 1 clove of garlic and 2 basil leaves. Add 1 tablespoon of extra virgin olive oil and 1 teaspoon red wine vinegar.

Make sure shrimp are clean. Chop some of the eggplant into 1 inch cubes - about 1 1/2 cups. Put shrimp on metal skewers. Put eggplant and mushrooms on different skewers, alternating veggies.

Season skewered items with salt and pepper. Brush shrimp and veggies with marinade while you grill them until done.

Finely chop the remaining two garlic cloves.

Heat 1 tablespoon extra virgin olive oil in a large nonstick skillet over medium high heat. Add the garlic and saute for a minute or two until just golden.

Add crushed red pepper, pinch of sugar and about 1/2 teaspoon salt. Add whole can of tomatoes. Crush tomatoes with wooden spoon while bringing to a boil.

Reduce heat to medium low and simmer, uncovered, for 20 minutes. Stir occasionally. Add grilled shrimp in the remaining 3 minutes to reheat.

Rinse spinach leaves and pat dry. Put 2 or 3 ounces on each plate. Top with one or two 1/2

inch thick slices fresh mozzarella. Put 1/4 of shrimp arrabiata over the spinach and cheese. The hot sauce will slightly melt the cheese and slightly wilt the spinach.

Serve with grilled vegetables.