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Shrimp with Mango and Basil

- 1 Pounds shrimp, raw, peeled and deveined, tails left on (21-25/lb)
- 1/4 Tsp salt
- 1/4 Tsp pepper, cayenne
- 1/4 Tsp turmeric, ground
- 1 Tbsp oil, olive, extra-virgin
- 1 Mango, ripe and firm, peeled and cut into 1/2-inch cubes
- 1 Bunch scallions (green onions), green tops only, thinly sliced
- 1/4 Cup basil, fresh, finely chopped and firmly packed

- 1) Toss shrimp with salt, cayenne to taste and turmeric in a medium bowl. Cover; refrigerate for about 30 minutes.
- 2) Heat oil in a large nonstick skillet over medium-high heat; place the shrimp in a single layer and cook until the undersides turn salmon-pink, about 1 minute. Flip them over and cook for 1 minute more.
- 3) Add mango, scallion greens and basil and cook, stirring, until the shrimp is just cooked and starts to barely curl, 1 to 2 minutes.

Makes 4 Servings

