

Arona

MARLBOROUGH SAUVIGNON BLANC



Light & Tasty Pairing

Coconut-Lime Shrimp Butter Lettuce Cups with Pineapple-Kiwi Salsa

Rich and zesty bite with garlicky citrus shrimp, creamy coconut-lime sauce, and bright tropical salsa - a natural match for **Arona** Sauvignon Blanc.



INGREDIENTS

Shrimp

- 1 lb peeled shrimp
- 1 tablespoon olive oil
- 1 garlic clove, minced
- Zest + juice of 1 lime
- Pinch chili flakes
- 1/2 teaspoon salt

Salsa + Sauce

- 1 cup diced pineapple
- 2 kiwis, diced
- butter lettuce
- 2 tablespoons red onion
- 1/2 cup coconut yogurt
- Lime juice + honey, to taste



METHOD

- Toss shrimp with olive oil, garlic, lime zest, lime juice, chili and salt. Rest 10 minutes
- Cook in a hot pan for 2-3 minutes per side, just until pink and juicy.
- Mix pineapple, kiwi, red onion, herbs, lime juice and a pinch of salt.
- Stir coconut yogurt with lime juice and a touch of honey.
- Spoon sauce into butter lettuce leaves, add shrimp, and finish with salsa, jalapeno or herbs.



Pairing note

The pineapple and kiwi echo Arona's tropical fruit, while lime, herbs and gentle spice lift the wine's citrus edge.

