Pineapple and Shrimp Banh Mi
Serves 4-5

Marinade
- 1 can (13.5 ounce) coconut milk
- ½ cup vegetable broth
- 1 Tablespoon minced garlic
- 1 Tablespoon minced ginger
- 1 star anise
- 4 Thai chile peppers, sliced in rings
- ½ cup sliced white onion
- Zest from ½ lime
- Juice of 1 lime
- 2 teaspoons sea salt
- 1 teaspoon ground black pepper

Sandwich Ingredients
- 1 whole pineapple, prepared and cut into 8 wedges
- 1 pound 41/50 count peeled and deveined shrimp
- 1 or 2 baguettes, cut into 8” sections and then split in half
- 3 heads of baby bok choy, chopped
- 3 green onions, thinly sliced
- 3 Tablespoons chopped cilantro

Mix together the marinade ingredients. Place pineapple wedges in a container and add half of the marinade; mix well. Place shrimp into a separate container and add the rest of the marinade; mix well. Refrigerate both pineapple and shrimp for 18-24 hours.

Preheat grill. Remove shrimp from the marinade; discard marinade. Skewer shrimp; cook on grill for 2 to 3 minutes per side until done.

Remove pineapple from marinade; reserve marinade. Place pineapple wedges on hot grill and cook for 2 minutes on each side until caramelized (evenly light brown surface with darker grill marks). Place on cutting board and cut into ½” chunks.

Toss the pineapple and shrimp together and place on a baguette. Top with bok choy, green onions and cilantro. Drizzle with a little reserved marinade if desired.