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Crusted Shrimp & Apricots

1 Tbsp. yellow mustard seed	¼ cup Tennessee Gourmet® Apricot & Spice (your choice of flavor)
1 tsp. fennel seed	1 tsp. fresh lime juice
1 tsp. hot water	1 Tbsp. soy sauce
⅛ tsp. ground turmeric	4 Tbsp. Extra Virgin Olive Oil (EVOO), divided
1 pound large shrimp (16 to 20 count), peeled and deveined	4 cups field greens

Heat a small skillet on medium heat. Add mustard and fennel seeds; cook and stir about 2 minutes or until fragrant. Immediately pour out of hot pan to avoid over-toasting.

Finely crush seeds using a small food processor, a clean coffee grinder, a rolling pin or a mortar and pestle. Pour into small bowl. Stir in hot water and turmeric. Let stand 5 minutes. Coat shrimp evenly with seed mixture.

Mix Sassy, lime juice, 2 Tbsp. EVOO and soy sauce in small bowl with wire whisk until well blended. Set aside.

Heat the remaining oil in large skillet on medium heat; add shrimp; cook 3 to 4 minutes or just until shrimp turn pink, turning once. Divide greens among 4 serving plates. Top with shrimp and serve with apricot dressing.