**Tomato Salad with Grilled Shrimp**

Vegetable spray

1/3 cup extra virgin olive oil

5 tablespoons mixed chopped fresh herbs, such as dill, basil, mint, and/or chives

2 tablespoons white wine vinegar

1 teaspoon lemon zest

2 tablespoons fresh lemon juice

¼ teaspoon dried crushed red pepper

1 garlic clove, minced

1 teaspoon kosher salt, divided

2 pounds peeled and deveined large raw shrimp

3 tablespoons olive oil

½ teaspoon freshly ground black pepper

2 pounds small tomatoes, sliced or quartered

Garnishes: fresh dill, basil, mint, chives

Coat cold grill grate with cooking spray. Preheat grill to 350-400 degrees (medium high) heat. Whisk together extra virgin olive oil and next 6 ingredients in a small bowl; whisk in ½ teaspoon kosher salt. Arrange tomatoes on a large serving platter or a large bowl, and drizzle with ¼ cup vinaigrette. Sprinkle with desired amount of salt and pepper.

Toss shrimp with 3 tablespoons olive oil, ½ teaspoon freshly ground black pepper, and remaining ½ teaspoon salt. Grill shrimp, covered with grill lid, 2 minutes on each side or just until shrimp turn pink.

Toss grilled shrimp with remaining vinaigrette, and arrange over tomatoes. Or, if desired, toss together shrimp, remaining vinaigrette, and tomatoes.