



Recipes

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ASIAN SHRIMP SALAD

Serves: 4

Prep Time: 30 mins – **Cook Time:** 5 mins – **Total Time:** 35 mins

Ingredients:

- 16 oz can of uncooked shrimp
- 1 medium, minced garlic clove
- 1 piece of 1 inch , peeled and minced ginger root
- ¼ cup of low sodium soy sauce
- 6 ozs of prepared according to package directions of uncooked capellini
- 1 bunch of fresh (or pre washed bag) of spinach
- 2 cups of mung bean sprouts
- ¼ cup of firmly chopped scallions
- 2 small shredded carrots
- 1 medium , juice of fresh lime

Directions:

Peel and devein shrimp, Toss garlic, ginger and 2 tbls of soy sauce. Cover and refrigerate for at least 30 mins.

Toss capellini with spinach, spouts, mint, and carrots. Mix together lime juice and 2 tbls of soy sauce and pour over salad. Allow salad to sit for 15 mins while you cook shrimp.

Grill shrimp on outdoor grill or grill pan on stove or saute in a non-stick pan Allow shrimp to cool slightly, then toss with salad.