

Artisan™ Asian Shrimp Salad, 6 to 8 servings

Ingredients:

1 pkg. Artisan Petite Tango Lettuce
2 Tanimura & Antle red bell pepper, cut in strips
1/2 cup carrots julienne sliced
2 Tbsp. Chopped cilantro
12 oz. Cooked, shelled and de-veined medium shrimp (20)
1/4 cup chopped peanuts, optional
Fried wonton strips, optional

Thai Sweet Chili Vinaigrette:

3 Tbsp. Fresh lime juice
2 Tbsp. Thai sweet chili sauce
2 Tbsp. Vegetable oil
1 1/4 tsp. soy sauce
1 tsp. rice vinegar
1/4 tsp. sugar

Directions:

Salad Preparation: Cut core end of lettuce to release leaves; cut leaves crosswise in half or thirds. Rinse; drain well. Combine lettuce, bell pepper, carrot and cilantro in large bowl. Top with shrimp. Add vinaigrette before serving and toss well. ?Garnish with peanuts and wonton strips (optional).

Dressing Preparation: Combine all ingredients in bowl. Whisk until blended. Cover and store up to 1 week.

Fried Wonton Strips: Cut 8 small wonton wrappers in 1/4 inch strips. Heat 2 cups vegetable oil in small saucepan to 360 degrees. Fry strips in batches until golden, for about 20 seconds. Remove with slotted spoon; drain on paper towel.



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