

MOURAD'S ASIAN FUSION SHRIMP SALAD



DIRECTIONS

In a mixing bowl incorporate oil, lemon or lime juice*, honey and soy sauce. Add all other ingredients except the lettuce. Chill for an hour. Then serve over greens of your choice.

Note: You can add a crunch by topping your salad with sesame sticks, roasted peanuts or cashews.

*Orange juice works as well

SHOPPING LIST

2 pounds cooked & drained medium shrimp

2 carrots, thinly sliced

2 celery ribs, thinly sliced

1 Jalapeno, thinly sliced (optional)

1 cup chopped cilantro

1 tbsp grated fresh ginger

1 tbsp sesame oil

1 tbsp lime or lemon juice

1 tbsp honey

1 1/2 tbsp low sodium soy sauce

1/2 tbsp chili garlic sauce

3/4 lb chopped romaine lettuce, mixed greens or arugula