

## Asian Shrimp & Pomelo Salad

Makes 4 servings

November

Aromatic Asian Flavors

8 oz	medium-size raw shrimp, peeled and deveined
1 cup	pomelo flesh
1 cup	cherry tomatoes, halved
½ cup	thinly sliced red onion
¼ cup	coarsely chopped cilantro

### Dressing:

2 tbsp	fish sauce
2 tbsp	fresh lime juice
2 tsp	sugar
2	Thai red bird chilis, sliced into thin rings
1 tbsp	finely minced garlic

### Garnish:

¼ cup	coarsely chopped pistachios
¼ cup	fried shallots

1. Poach shrimp in simmering water until just cooked, about 2 minutes. Drain.
2. In a large bowl, combine shrimp, pomelo, tomatoes, red onion and cilantro.
3. Combine all dressing ingredients in a small bowl; stir until sugar is dissolved. Pour dressing over shrimp mixture; toss to evenly coat.
4. Arrange salad on a serving plate. Garnish with pistachios and fried shallots before serving.

### Remarks:

- \* Serve with shrimp chips or rice crackers
- \* Add shredded green papaya, if available

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