

Pepper Shrimp with Pad Thai Salad



Ingredients:

For the dressing:

1/2 cup rice wine vinegar
1/2 cup olive oil
2 tablespoons creamy peanut butter
2 tablespoons spicy garlic chili sauce
Juice from one lime
Kosher salt
Freshly ground black pepper

For the Salad:

3 cups red leaf lettuce, sliced into ribbons
3 carrots, peeled and grated
3 radishes, grated
2 cups green cabbage, thinly sliced into ribbons
2 cups red cabbage, thinly sliced into ribbons
1/2 cup green onion, thinly sliced
1/2 cup fresh basil, thinly sliced into ribbons

For the Shrimp:

16 large shrimp, peeled, tails removed
Kosher salt
Freshly ground black pepper
Garlic powder
Vegetable spray

Optional Garnish:

Chopped peanuts

Directions:

For the dressing:

1) Combine all ingredients into a blender and season to taste with the salt and pepper. Blend the dressing until smooth and adjust seasoning if needed.

For the Salad:

1) Combine all ingredients into a large bowl and add the dressing. Toss the salad until all ingredients are coated with the dressing.

For the Shrimp:

1) Position an oven rack 2-inches below the broiler, pre-heat your oven to broil and line a baking sheet with aluminum foil.

2) Line the shrimp out on the baking sheet about an inch apart.

- 3) Lightly spray the shrimp with the vegetable spray and season them with the salt, pepper and garlic powder.
- 4) Place the baking sheet in the oven and broil the shrimp 4 to 6 minutes until they're pink and cooked through.
- 5) Remove the pan from the oven and allow the shrimp to cool for a few minutes.

To serve the dish, spoon the salad onto plates and top with the shrimp. Garnish with chopped peanuts and black pepper.