
Shrimp Coleslaw with a Southeast Asian Twist

Total time: 35 min Yield: 5 Servings

Ingredients

1 1/2 cup unsweetened coconut milk
1/2 cup mayonnaise
1 lime, juiced (or 3 tbsp)
3 Tbsp rice vinegar
1 cup green onion, sliced thin
1/2 head cabbage, shredded
1/2 head Chinese/Napa cabbage, shredded
1 large carrot
1/2 red onion, peeled, halved & sliced thin
1 cup fresh mint, roughly chopped (divided, save some for garnish)
1 lb salad shrimp (cooked)
salt
fresh ground black pepper
1 cup fresh cilantro, roughly chopped (divided, save some for garnish)
1/2 cup roasted peanuts, chopped

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Instructions

Prepare dressing by combining the coconut milk, mayonnaise, lime juice, fish sauce, rice vinegar and green onion in a mixing bowl. Refrigerate for about an hour to thicken and let the flavors develop.

Toss together the cabbages, carrot, red onion, and fresh mint in a large bowl or pan and top with shrimp. Simply add dressing, a little at a time according to desired amount in order to not saturate your salad greens (quantity of the salad will vary depending on the size of the cabbage). Season with salt and fresh ground pepper then sprinkle the cilantro, mint and chopped peanuts on top.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watari