



4 SERVINGS



30 MINUTES



422 CALS

You'll Savor Every Bite of This Flavorful Asian Shrimp Salad

SOPHIE VIAU

Ingredients

- 3 cups uncooked shrimp
- 1 red pepper, finely sliced
- 1 carrot, finely sliced
- 1/2 cup fresh basil
- 4 cups Boston lettuce
- 2 tbsp sesame seeds
- 1/2 cup almonds
- 4 tbsp honey
- 1 tbsp miso
- 1 tbsp water
- 1 tsp sesame oil
- 1 clove garlic

Instructions



PREP: 15M

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COOK: 15M

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READY IN: 30M

1. Mix all the ingredients for the vinaigrette together, reserve.
2. Sauté the red pepper and carrots in oil for a few minutes, then add the vinaigrette.
3. Add the shrimp to the vegetable mixture, coat well and cook for another 5 minutes.
4. Make a plate with Boston lettuce. Add the mixture of vegetables and shrimp, sesame seeds, fresh basil and almond on top.