



Asian Grilled Shrimp on Potato “Noodles”

NIBBLEDISH CONTRIBUTOR

Ingredients

FOR THE SHRIMP - 1 lb of shrimp - 3 garlic cloves, whole, smashed - 3 slices of fresh ginger - 1 tablespoon of rice wine - 1 tablespoon of soy sauce - 1 tablespoon of honey - 1 teaspoon of sesame oil - You can also add whatever spices you want. It's all about options. Sesame seeds would be nice, but I don't got none. FOR THE POTATO "NOODLES" - 1 red potato - 2 tablespoons of Cream Cheese (or sour cream, or creme fraiche) - Dill seasoning - chopped red cabbage - 1 1/5 tablespoon fresh squeeze lemon juice - 1 teaspoon sugar

Instructions

I kinda made this up depending on what i had left from my last trip to the grocery store. It combines a variety of ingredients from various recipes that I remember reading. - For the Shrimp 1. Combine all of the ingredients in a sealable bag and mix thoroughly. 2. Leave to marinate for about 30 minutes. 3. Preheat your grill to high. 4. Oil the grill. Remove the shrimp from the marinade and place straight on the grill. 5. Cook for 2 minutes per side until it turns pink. 6. Put the rest of the marinade in a saucepan and bring to a simmer. 7. Reduce by half and drizzle over the grilled shrimp. (although I didn't do that in my picture) - For the potato "noodles" 8. Peel and julienne potato. Rinse thoroughly in cold water. 9. Blanch in boiling water with salt for about 10 minutes. 10. The potatoes should still be half crunchy (In my photo, I overdid them and they were too soft. Next time I'll pay more attention.) 11. Shock in ice water and drain. 12. Warm cream cheese until soft and mix in dill seasoning. 13. Mix with potato "noodles". 14. To serve, arrange chopped red cabbage at the bottom of dish. 15. Mix fresh lemon juice with sugar and drizzle onto cabbage. 16. Place potato "noodles" on top. 17. Arrange shrimp on potato "noodles." (I like peas too, so I added some in the middle.)