



# Walnut shrimp

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 20 shrimps (shelled and cut like butterfly)
- corn starch
- oil for frying
- light mayonaise
- honey
- walnut for sprinkle
- lettuce for garnish

## Instructions

- season shrimp with salt and white pepper and let it stay in refrigerator 1 hour
- coat shrimp with corn starch
- Heat pan with oil, after heat fried shrimp till yellow brown and chruncy.
- dried shrimp with paper towel.
- For the sauce, mix mayonaise with honey, stir well.
- arrange lettuce on serving dish, put shrimp on top lettuce, add sauce on top and sprinkle walnut on top sauce.

PS: i used to wrap shrimp and sauce with lettuce, taste so good and fresh. u can also add chili sauce.