



Lemon Garlic Shrimp with Maifun Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

4 radishes, sliced

1/4 daikon, sliced

1 carrot, grated

3 ounces maifun

1/2 pound peeled shrimp, raw

Juice and zest of 1 lemon

2 cloves garlic, minced

1 tablespoon cilantro

2 teaspoons grapeseed oil

1 1/2 cups [Jalapeno Miso Dressing](#)

Instructions

1. In a small bowl, combine shrimp, lemon juice, lemon zest and garlic. Let sit for 10-15 minutes.
2. While shrimp marinates, pour hot or boiling water over maifun and let sit 10 minutes. Drain.

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3. When shrimp is ready, heat oil and add shrimp. Cook until firm and pink, approximately 4-6 minutes.
 4. In a separate bowl, mix maifun with radish, daikon and carrots. Pour 1 cup of dressing over rice sticks and veggies and mix well.
 5. In serving bowl, layer maifun and veggies on bottom and top with shrimp. Sprinkle with cilantro.