

Shrimp Salad with Thai Palm Sugar Dressing

Ingredients

1 pound medium shrimp, peeled
1 head bibb lettuce, cored and leaves separated, washed and spun dry
1 medium cucumber, peeled, seeded and thinly sliced
1 mango, peeled, seeded and sliced
1/4 cup fresh lime juice
3 tablespoons sliced shallots
1 tablespoon fish sauce
2 tablespoons Palm sugar, or light brown sugar, plus more to sprinkle on shrimp
1 tablespoon minced garlic
2 tablespoons packed chopped fresh cilantro
2 teaspoons minced Serrano chilies
1/2 cup peanut oil
4 teaspoons Cajun Seasoning
1/4 teaspoon salt
Pinch cayenne
1/4 cup chiffonade fresh mint, garnish
2 tablespoons finely chopped green onions, garnish

Directions

Lay the lettuce leaves across a large platter. Arrange the cucumber, mango slices and shallots over the lettuce.

In a blender, combine the lime juice, shallots, fish sauce, sugar, garlic, cilantro, chiles, and peanut oil. Blend on high speed until well combined and the sugar is dissolved.

In a bowl, toss the shrimp with the Cajun Seasoning, salt, palm sugar, and cayenne to coat. Heat a wok or large, heavy, skillet over high heat. Add the oil and when very hot, add the shrimp and sear until cooked through, about 2 minutes per side. Remove from the pan.

Arrange the shrimp decoratively over the greens and mango and drizzle with the dressing. Garnish with the mint and green onions and serve.