

## Lemongrass Shrimp Salad Recipe

(Thailand Recipes - Pla Goong Recipe)

**Ingredients:** Serves 4

**Dressing:**

1 tablespoon Grand Palace red curry paste  
6 tablespoons lime juice  
4 tablespoons fish sauce  
2 tablespoons sugar  
1 tablespoon chopped lemongrass  
450g medium shrimps, shelled and de-veined  
2 cups sliced romaine lettuce  
¼ cup sliced red bell pepper/capsicum  
½ cup sliced cucumber  
½ cup sliced carrots  
½ cup sliced onions  
1 tomato cut in wedges  
¼ cup mint leaves  
¼ cup sliced green bell pepper/capsicum  
¼ cup sliced mushrooms  
¼ cup fresh pea pods  
¼ cup chopped cilantro  
1 green onion (scallion), chopped

**Method:**

Prepare dressing and set aside. Grill or boil shrimp to cook, set aside. Toss remaining ingredients with shrimp and place on a platter. Garnish with cilantro and green onions (scallions).

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