

Shrimps with Lime and Basil Recipe

Ingredients:

600 g shrimps, shelled
4 tablespoons lime (calamansi) juice
Salt to taste

Dressing:

60 g shallots, peeled and sliced
5 g bird's eye chilies, sliced
10 g lemon basil leaves, left whole or roughly chopped

Method:

Place shrimps in a bowl and mix with lime juice, then refrigerate for 30 minutes.
Prepare dressing. Combine all ingredients and mix well.
Mix prawns with dressing just before serving and season to taste with salt.

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