

Tangy Shrimp Salad Recipe

Ingredients:

2 small carrots, thinly sliced to yield 2 cups
3 baby cucumbers, thinly sliced
1 scallion, minced
20 mint leaves
2 tablespoons coarsely chopped coriander (cilantro) leaves
300 g fresh medium shrimps, poached until just cooked, peeled and de-veined
2 tablespoons chopped roasted unsalted peanuts

Dressing:

1 finger-length chili, deseeded and sliced
1 tablespoon rice vinegar or 2 teaspoons cider vinegar
2 tablespoons freshly squeezed lime (calamansi) juice
2 tablespoons fish sauce
2 tablespoons oil
2 shallots, peeled and thinly sliced
1 teaspoon sugar
1/4 teaspoon freshly ground black pepper

Method:

Combine the carrot, cucumber, scallion, mint leaves, coriander (cilantro) leaves and shrimps in a mixing bowl, and set aside. Mix the dressing ingredients in a bowl until well combined, then pour the dressing over the vegetables and shrimps, and toss to mix well. Transfer the salad to a serving platter and sprinkle the peanuts on top. Serve immediately.

A cheery salad with contrasting colors of orange, green, white and pink, this is a low-calorie dish suitable for hot-weather eating.