

Japanese Style Warm Seaweed & Tempura Shrimp Salad



FEATURED PRODUCTS:
MENU PARTS: Soup & Salad

Seaweed is a seafood too—with lots of nutrients. So just add Mrs. Friday's® Tempura Shrimp to some wakame, and you have a signature salad that will warm hearts and nourish bodies.

INGREDIENTS

5	Each	<u>Tempura Shrimp Large 16/20</u> <u>ct.</u>
2	Tablespoons	Vegetable Oil
2	Each	Garlic Cloves, Rough Chopped
1/2	Each	Thai Chili, Rough Chopped
2	Tablespoons	Soy Sauce
1	Ounce	Tender Lettuce Leaves
1/2	Cup	Wakame, Salad
1/2	Each	Lemon, Fresh, Juice
1	Teaspoon	Sesame Seeds, Toasted
2	Tablespoons	Cashews, Roasted, Rough Chopped
1	Ounce	Sweet Sriracha Aioli

DIRECTIONS

1. In a wok or large sauté pan heat the oil and add the chopped chilis and the garlic. Add the lettuce leaves and wakame salad.
2. Add the soy sauce and toss in the pan, Add the lemon Juice and check for seasoning. Add Roasted Peppers and toss in the cashews.
3. Cook arrange the Tempura Shrimp and drizzle with sweet sriracha and top with toasted sesame seeds.