

Thai Shrimp with Romaine Salad paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

SERVES: 4-6

Thai Shrimp with Romaine Salad

1 (packed) cup cooked bay shrimp
2 heads romaine hearts, sliced
1/3 cup dry shredded unsweetened coconut,
reserving a tablespoon for garnish
1/3 cup dry roasted peanuts, finely chopped,
reserving a tablespoon for garnish
2 green onions, sliced
2 cloves garlic, minced
2 teaspoons grated ginger

1 fresh red Fresno chile, minced
1/2 teaspoon chili powder
1 1/2 teaspoons sugar
1 tablespoon fish sauce
1/2 cup coconut milk
1/2 of fresh lime juiced, slice other half into wedges
for garnish
1/3 cup cilantro, roughly chopped, reserving some
for garnish

METHOD:

Thai Shrimp with Romaine Salad

- Place shredded coconut in a frying pan set over medium-high heat. 'Dry-fry' it by stirring continually until it turns light golden-brown and is fragrant. Immediately transfer your toasted coconut to a bowl and set aside to cool.
- Gently squeeze out excess moisture from bay shrimp by wrapping in a towel and squeezing. Place shrimp in a mixing bowl. Add peanuts, green onions, garlic, ginger, chile pepper, chili powder, sugar, fish sauce, coconut milk, lime juice, cilantro and cooled shredded coconut. Stir mixing well.

To Finish

To assemble place sliced romaine in individual salad bowls. Scoop 1/4 cup of the shrimp mixture into each bowl. Now top each one with reserved peanuts, toasted coconut and cilantro. Place lime wedge next to each bowl. The mild heat from the chili pairs beautifully with our bright crisp Sauvignon Blanc