

Asian Shrimp Salad

Printed from Shrimp Recipes at <http://www.shrimprecipes.org/>

Makes 4 servings.

Ingredients:

4 ½ cups water
1 ½ pounds unpeeled medium-size fresh shrimp
1 cup fresh bean sprouts
8-ounce can sliced water chestnuts, drained
¼ cup green onions
¼ cup chopped celery
¾ cup mayonnaise
1 tablespoon lemon juice
1 tablespoon soy sauce
¼ teaspoon ground ginger
1 cup chow mein noodles, divided
Lettuce leaves

Directions:

1. In large pot, bring water to a boil. Add shrimp and cook 4 minutes, until shrimp turn pink. Drain shrimp and rinse with cold water. Place in refrigerator until chilled, then peel, devein, and chop the shrimp.
2. In a medium mixing bowl, combine cooked shrimp, bean sprouts, water chestnuts, green onions, and celery.
3. In a separate small mixing bowl, combine mayonnaise, lemon juice, soy sauce, and ginger; stir thoroughly. Add to shrimp mixture; toss gently. Cover and chill.
4. Just before serving, stir in ¾ cup chow mein noodles. Divide salad evenly among 4 lettuce-lined plates and sprinkle with remaining ¼ cup noodles.