
Spicy Soy Shrimp Salad – Paired with 2007 Chardonnay

Ingredients:

20	Large shrimp/prawns, peeled, de-veined and shells removed
4 cups	Mixed Greens
1 pkg	Somen Noodles – Cooked and Chill (Asian section of supermarket)
12	Cucumber slices
12	Tomato wedges
Marinate	Recipe follows
Salad Dressing	Recipe follows



Marinate:

¼ cup	Soy Sauce, light	1 tsp	Fresh Garlic, chopped
1 tsp	Fresh Cilantro, chopped	1 tsp	Chili sauce
1 tsp	Green onion, chopped	1 TBLS	Granulated sugar
1 TBLS	Sesame oil	1 tsp	Sesame seeds, roasted

Salad Dressing: – Wisk the following ingredients together and chill

3 cups	Mayonnaise, light
½ cup	Soy Sauce, light
1/3 cup	Sugar
¼ tsp	White pepper
1 ½ TBLS	Black Sesame
1 TBLS	Sesame Oil
2 TBLS	Water
1 tsp	Chili sauce

Directions:

Marinate shrimp for ½ hour. Heat 1 tablespoon of olive oil in a skillet, stir-fry until pink, remove and chill. Divide greens on 4 plates, top with somen noodles and shrimp. Arrange cucumber and tomato wedges, top with Cilantro. Serve with Salad Dressing.

Enjoy with Auriga's 2007 Chardonnay