

SHRIMP LETTUCE WRAPS

Prep
15
Minutes

Cook
5
Minutes

Serves
4



**COOKED
CUITES**



PACIFIC WHITE SHRIMP
Peeled & Deveined, Tail-on

CREVETTES BLANCHES DU PACIFIQUE
décortiquées, déveinées et avec queue



Sauce not included
Sauce non incluse

Suggested Serving
Présentation suggérée

71-90

Shrimp per pound
crevettes par livre



340 g

KEEP FROZEN
GARDER CONGELÉ



RECIPE

INGREDIENTS

- 3/4 cup Ocean Jewel™ Cooked Pacific White Shrimp, thawed
- 1 tbsp canola oil
- 1/4 tsp each of salt and pepper
- 1/4 cup mayonnaise
- 1 tsp soy sauce
- 1/2 tsp sesame oil
- 12 Boston lettuce leaves (approx. 2 heads)
- 1/2 cup carrots cut into matchsticks
- 1/2 cup cucumbers cut into matchsticks
- 1/2 cup thinly sliced red pepper
- 1/2 cup prepared Asian dressing
- 2 tbsp finely chopped fresh cilantro

METHOD

1. Prepare shrimp as per package instructions and remove tail.
2. Heat oil in large skillet set over medium-high heat. Add thawed shrimp, salt and pepper. Heat for 2 minutes or until heated through.
3. In a small bowl, whisk together mayonnaise, soy sauce and sesame oil. Spread over each lettuce leaf. Top with carrots, cucumbers, red pepper and shrimp. Drizzle with Asian dressing and sprinkle cilantro.

Tips:

- **For a crunchy finish, top with chopped cashews, peanuts or almonds.**
- **For the best lettuce bowl, use a cup-like shape such as Boston, Bibb or Butter lettuce, but regular hearts of Romaine lettuce will work as well.**
- **If desired, a peanut sauce or light soy sauce can be used for dipping.**
- **Add a ripened avocado cut in thin slices for added creaminess.**
- **Based on preference and availability of product in-store, any sized shrimp can be used as a substitute.**

