



## Shrimp Salad Three Ways

Prep Time: 5 minutes

Cook Time: 10 minutes

Makes: 4 servings

### Asian

1 carton (12 oz) SeaPak® Shrimp Scampi, frozen

1 can (11 oz) mandarin oranges, drained

1/2 cup frozen green beans, thawed

2 tbs fresh cilantro, chopped

2 tsp reduced-sodium soy sauce

2 tsp rice wine vinegar, regular or seasoned

2 tsp toasted sesame oil

4 leaves Romaine lettuce

2 tbs dry roasted peanuts, coarsely chopped

Salt and ground black pepper

PREPARE shrimp according to package directions.

LIFT shrimp from butter sauce (discard butter sauce if desired) and transfer shrimp to a large bowl. Add oranges, green beans, cilantro, soy sauce, rice vinegar, and sesame oil. Stir to combine and season to taste with salt and pepper.

ARRANGE lettuce leaves on a serving platter or individual plates and fill with shrimp mixture. Sprinkle peanuts over top.

### Italian

1 carton (12 oz) SeaPak® Shrimp Scampi, frozen

1 can (14 oz) diced tomatoes, drained

2 tbs red onion, diced

2 tbs fresh basil, chopped

2 tbs balsamic vinegar

4 slices Italian bread, cut on a diagonal and lightly toasted

Salt and ground black pepper

PREPARE shrimp according to package directions.

LIFT shrimp from butter sauce (discard butter sauce if desired) and transfer shrimp to a large bowl. Add tomatoes, onion, basil, and vinegar. Stir to combine and season to taste with salt and pepper.

ARRANGE bread slices on a serving platter or individual plates and spoon shrimp mixture over top.

## **Mexican**

1 carton (12 oz) SeaPak® Shrimp Scampi, frozen  
1 can (14 oz) black beans, rinsed and drained  
1/2 cup corn kernels, canned or frozen and thawed  
1 can (4 oz) diced green chilies, drained  
2 tbs fresh cilantro, chopped  
1 tbs fresh lime juice  
1 tsp ground cumin  
4 - 8 oz baked corn chips  
Salt and ground black pepper

PREPARE shrimp according to package directions.

LIFT shrimp from butter sauce (discard butter sauce if desired) and transfer shrimp to a large bowl. Add beans, corn, chilies, cilantro, lime juice, and cumin. Stir to combine and season to taste with salt and pepper.

ARRANGE shrimp mixture on a serving platter or individual plates. Arrange chips alongside.

*Recipe courtesy of Robin Miller.*

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