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Spicy Thai Shrimp Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- ❖ 2 tablespoon lime juice
- ❖ 4 teaspoon fish sauce
- ❖ 1 tablespoon oil, canola
- ❖ 2 teaspoon sugar, brown, light
- ❖ 1/2 teaspoon pepper, red, crushed
- ❖ 1 pounds shrimp, peeled and cooked
- ❖ 1 cup(s) pepper(s), red, bell, or yellow and/or orange, thinly sliced
- ❖ 1 cup(s) cucumber(s), seeded and thinly sliced
- ❖ 1/8 cup(s) basil, fresh, chopped (or any fresh chopped herb such as cilantro or mint)
- ❖ 1/8 cup(s) cilantro, fresh, chopped (or any chopped fresh herb such as basil or mint)

Preparation

Whisk lime juice, fish sauce, oil, brown sugar and crushed red pepper in a large bowl. Add shrimp, bell pepper, cucumber and fresh herbs; toss to coat.

