



Asian Sesame Salad with Blackened Shrimp

Simply wonderful...and healthy!

Servings: 4

- 24 uncooked deveined peeled large shrimp (1 lb.)
- 1-1/2 tsp. Cajun seasoning
- 1 pkg. (6 oz.) baby spinach leaves
- 1 cup shredded red cabbage
- 1 cup shredded green cabbage
- 1 cup matchlike carrot sticks
- 1 cup fresh snow peas, cut lengthwise into thin strips
- 4 green onions, diagonally sliced
- 1/2 cup chopped cilantro
- 1/2 cup KRAFT Asian Toasted Sesame Dressing



HEAT greased grill to medium-high heat.

THREAD shrimp onto 8 skewers; sprinkle with seasoning, turning skewers to evenly coat both sides of each shrimp. Grill 3 min. on each side or until shrimp turn pink.

COVER 4 large plates with spinach; top with next 6 ingredients.

DRIZZLE with dressing; top with shrimp.



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