

MORTON & BASSETT SPICES®

Thai Shrimp & Kiwi Salad



- 20 large shrimp, peeled & deveined
- 1 lime
- 2 kiwis, diced and peeled
- ½ cup cilantro
- 1 ½ teaspoons Morton & Bassett Thai Red Curry
- 1 teaspoon extra virgin olive oil
- Large salad bowl of fresh greens
- ½ teaspoon salt

Season shrimp with Thai Red Curry powder and a squeeze of lime.

Heat oil in a large skillet over medium high. Add shrimp and cook without flipping about 3 minutes or until pink. Turn them all over and cook about 2 more minutes.

Toss shrimp into bowl of fresh salad greens. Add diced kiwis, cilantro, lime juice and salt.

Toss and enjoy with a glass of rosé.



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