



Chopped Asian Salad with Grilled Wild Shrimp & Sesame Vinaigrette

Active Time: 20 minutes | Total Time: 20 minutes | Serves: 4

Nutrition Information Per Serving

173.8 calories, 9.3 g carbohydrate, 2.75 g fiber, 6.55 g NET carbs, 25.47 g protein, 3.48 g fat

Ingredients

- 3 tsp(s) Coconut Secret Coconut Aminos
- 8 spear(s), small organic asparagus, blanched, halved
- 1 medium organic carrot, julienned
- 1 medium cucumber, peeled, seeded and chopped
- 1 medium organic spring onion, sliced thin on the bias
- 1 medium organic red bell pepper, julienned
- 1 Tbsp organic lemon juice
- 1 Tbsp organic grated ginger
- 2 Tbsp(s) fresh organic cilantro, chopped
- 4 cup(s) organic baby bok choy, chopped
- 1 pound wild shrimp, peeled and deveined
- 1 tsp organic toasted sesame oil
- 2 Tbsp(s) organic apple cider vinegar

Preparation

1. Add shrimp to a bowl and combine with half of the ginger and half of the coconut aminos.
2. Grill shrimp 2-3 minutes per side or until opaque in the center. Remove from heat and set aside.
3. In a non-reactive bowl, combine the bok choy, red pepper, asparagus, cucumber, carrots, scallions and cilantro.
4. Whisk the vinegar, remaining aminos and ginger, lemon juice and sesame oil in a small bowl.
5. Pour the dressing over the vegetables, tossing to coat them.
6. Separate salad onto serving dishes and top with grilled shrimp.
7. Serve.

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