



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.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.