

Salad Udang Nyonya (Malaysian Shrimp Salad)

Submitted by Alex and Connie Eng, Holy Spirit Catholic Church



INGREDIENTS:

- 1 lb shrimp, peeled, deveined and steamed (al-dente)
- 1 head romaine lettuce, chopped coarsely
- 2 small carrots, cut into matchsticks
- 2 cucumbers, cut into matchsticks
- 3 tomatoes, halved lengthwise, seeded and sliced
- 1-2 cups green beans, blanched and cut into 2" long
- Shredded cabbage is optional
- Cilantro for garnish

Dressing:

- 1 cup plum sauce
- 4 gloves garlic
- ½ cup lime juice
- 2 tbsp light soy sauce
- 1 tbsp sesame oil
- 2 tbsp sugar (to taste)



DIRECTIONS

1. Put half of the plum sauce with the garlic in a blender, blend till smooth.
2. Pour into a bowl, add the remaining plum sauce, sesame oil, light soy sauce, lime juice and sugar. Mix well. Set aside.
3. Mix all the carrots, cucumbers, tomatoes, lettuce, green beans together in a big bowl.
4. Add the cooked shrimp to the salad.
5. Drizzle the dressing and garnish with cilantro.