

# A Sutherland Belle

## Spicy Thai Shrimp & Noodle Salad with Peanut Dressing

### INGREDIENTS

#### *For the Shrimp*

- 1 ½ pounds shrimp, shelled and deveined
- 2 tablespoons sesame oil
- 1 teaspoons chili powder
- 2 teaspoons ground ginger
- 2 teaspoons garlic powder
- ½ teaspoon kosher salt
- ½ teaspoon fresh cracked black pepper

#### *For the Dressing*

- ½ cup peanut butter
- 3 tablespoons rice vinegar
- 2 tablespoons lime juice, fresh
- 2 tablespoons honey or maple syrup
- 2 teaspoons sesame oil
- 2 tablespoons sriracha or sambal
- 3 tablespoons soy sauce
- 2" piece fresh ginger, sliced
- 2 clove garlic

#### *For the Salad*

- 4 cups red cabbage about half small head, shredded
- 1 ½ cups carrots, shredded
- 5 Persian cucumbers, sliced
- 1 red pepper thinly sliced
- 1 yellow pepper thinly sliced
- 1 jalapeño, thinly sliced
- 6 scallions, chopped (white and light green parts only)
- ¾ cup fresh cilantro, loosely packed
- ¼ cup fresh mint, roughly chopped
- 14 ounces stir-fry rice noodles
- ½ cup peanuts, roughly chopped

### INSTRUCTIONS

#### *For the Shrimp*

1. Preheat the oven to 400 degrees F.
2. Place the shrimp on a sheet pan, drizzle with oil, and sprinkle with chili powder, ground ginger, garlic powder, salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are pink and cooked through. Do not overcook.

*For the Dressing*

1. Prepare dressing while shrimp is roasting.
2. Place all ingredients into a blender. Blend until smooth.
3. Store in refrigerator for up to 4 days.

*For the Salad*

1. Cook rice noodles according to package directions. Drain and drizzle with sesame oil to prevent sticking.
2. Add all of the salad ingredients to a large salad bowl. Toss everything together with the desired amount of dressing or serve it on the side.
3. Top with roasted shrimp and chopped peanuts. Serve over rice noodles.