

CopyCat Applebee's Thai Shrimp Salad

Ingredients

Pan-fried Shrimp:

- 1 teaspoon minced garlic
- 8 ounces raw shrimp peeled & deveined
- $\frac{1}{2}$ teaspoon butter
- 2 tablespoons olive oil
- $\frac{1}{2}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon cayenne

Salad:

- $\frac{1}{2}$ head Napa or Savoy cabbage chopped
- 2 cups fresh spinach coarsely chopped
- 1 cup shredded red cabbage
- 2 medium carrots peeled and shredded
- $\frac{1}{2}$ cup shelled edamame
- 3 green onions thinly sliced
- $\frac{1}{4}$ cup sliced almonds toasted
- Wonton Strips
- $\frac{1}{4}$ cup chopped cilantro reserve some uncut for garnish

Chili Lime Vinaigrette:

- Juice of 2 limes
- Zest of 1 lime
- 2 tablespoon olive oil
- 2 tablespoon honey
- 1 tablespoons soy sauce
- 1 teaspoon minced garlic
- 1 teaspoon grated fresh ginger
- $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon Gochujang paste Depending on how spicy you like things

Sweet & Spicy Peanut Sauce:

$\frac{1}{4}$ cup creamy peanut butter
 $\frac{1}{4}$ cup canned coconut milk
1 tablespoon fish sauce We recommend "Red Boat" fish sauce
1 – 2 tablespoons fresh lime juice
1 tablespoon honey or coconut or agave nectar
1 clove minced garlic
 $\frac{1}{2}$ – 1 teaspoon grated fresh ginger
 $\frac{1}{2}$ – 1 teaspoon Gochujang paste

Directions

In a large self-sealing plastic bag, combine shrimp, minced garlic, chili powder, and cayenne. Toss until shrimp are evenly coated with the spice mix.

Heat a large, heavy skillet over medium high heat. Melt olive oil and butter and swirl to coat the bottom the the skillet. Add shrimp in a single layer.

Pan-fry about 2 minutes, then turn and fry until shrimp become pink all the way through and slightly firm, about 2-3 minutes. Carefully remove shrimp from skillet and set aside.

Assemble Salad:

Layer or toss cabbages, spinach, carrots, edamame, green onions, and sliced almonds, wonton strips, and cilantro in bowl.

Drizzle with Chili-Lime Vinaigrette and Sweet & Spicy Peanut Sauce.

Garnish with additional cilantro and wonton strips.

Serve with additional Vinaigrette and Peanut Sauce.

Chili-Lime Vinaigrette:

Combine all ingredients in a jar and shake to combine.

Sweet & Spicy Thai Peanut Sauce:

Combine all ingredients and whisk or blend until smooth.