

# 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.