



Hot Shrimp Salad Recipe

Preparation Time	10
Cooking Time	8
Serving Size	5

Ingredients:

SALAD

- 1 cup mayonnaise
- 1/3 cup condensed milk
- 1/4 cup all-purpose cream
- 1/2 tsp salt
- 1/4 tsp pepper, white, ground
- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained
- 1/2 cup cornstarch
- 2 pcs egg white
- 250 g shrimp, frozen
- 3 cup oil
- 2 Tbsp green onions, chopped

Preparation:

1. In a bowl, mix together mayonnaise, condensed milk and cream. Season with salt and pepper. Toss in the DEL MONTE Fiesta Fruit Cocktail then set aside.
2. In another bowl, combine cornstarch and egg whites together. Dip in shrimp then deep fry in oil until golden brown.
3. To serve, place the salad on a serving platter. Add fried shrimp on top and garnish with green onions.

Chef's Tip

Make sure to serve the dish as soon as the shrimps are fried so that the salad is warm. Using frozen shrimps is a convenient way of preparing this dish as it takes out the time needed to peel and devein the shrimps. You may also use fresh shrimps and prawns for this recipe.

Lusog Notes

Cooking Skills Needed

- Chopping
- Deep Frying
- Mixing

Cooking Tools

- Can Opener
- Measuring Cups
- Pot

- Chopping Board
- Measuring Spoon
- Rubber Spatula
- Mixing Bowl
- Strainer

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