



Thai Style Fiesta Salad Recipe

Preparation Time	15
Cooking Time	0
Serving Size	6

Ingredients:

DRESSING

- 5 Tbsp calamansi juice
- 1/4 cup patis
- 1/2 cup sugar, white
- 1/4 cup reserved fruit cocktail syrup
- 1/2 tsp siling labuyo, sliced thinly

- 250 g shrimp, frozen, cooked

- 4 cups romaine lettuce, washed
- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained
- 1/4 cup peanuts
- 1 cup cilantro, chopped

Preparation:

1. Mix all ingredients for the dressing in a bowl. Set aside.
2. Arrange the lettuce and DEL MONTE Fiesta Fruit Cocktail on a platter. Add the shrimps and peanuts on top. Drizzle with dressing and garnish with cilantro. Serve.

Chef's Tip

Add flavor to your boiled shrimp by adding lemon or lime juice and lime zest in the boiling water then season with salt.

Lusog Notes

Cooking Skills Needed

- Chopping
- Mixing
- Sautéing

Cooking Tools

- Can Opener
- Measuring Cups
- Strainer
- Chopping Board
- Measuring Spoon
- Rubber Spatula
- Mixing Bowl
- Spoon

