



Shrimp on a Ginger and Mango Salad with Bean Sprouts

🕒 25—30 Min   

Preparation

- 1 Peel the mango, cucumber and carrot and cut or slice into fine juliennes. Rinse the cilantro and mint and roughly chop. Remove the seeds from the chili and thinly slice the chili. Roughly chop the peanuts.
- 2 To make a dressing: Mix the soy sauce, sesame oil, sugar, sliced chili, lime juice and organic ground ginger.
- 3 Sear the shrimp with some oil in a pan. Season with salt.
- 4 Dress the salad. Stir in the shrimp and garnish with the herbs, bean sprouts and peanuts.

Ingredients 4 Portions

🔥 = Kotányi Produkte

400 g	Shrimps
1 piece	Green mango (not too ripe)
3 piece	Carrots
1 piece	Cucumber
100 g	Bean sprouts, fresh
40 g	Peanuts

For the dressing

1 piece	Lime
1 piece	Red chili pepper, fresh
3 tbsp.	Sesame oil
2 tbsp.	Soy sauce
1 tsp.	Sugar
0.5 tsp.	🔥 Organic Ginger, Ground
	Oil for frying (rapeseed oil or peanut oil)

