

HANDLEY SAUVIGNON BLANC

AVOCADO AND SHRIMP SALAD WITH WASABI VINAIGRETTE

Sindy Sellers

Wasabi Vinaigrette

2 tablespoons rice wine vinegar
2 tablespoons fresh lime juice
1/4 cup extra virgin olive oil

2 tablespoons wasabi paste
1 tablespoon chopped basil
1 tablespoon chopped cilantro
Salt & pepper

Place all ingredients into a blender, blend, taste for salt & pepper.
Wasabi seems to gain in heat as it sits.

over please  

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Salad

1 pound cooked shrimp
60-70 per pound
2 ripe avocados
cut into large cubes
1 medium red onion
cut into half-moon slices

1 bunch fresh cilantro
coarsely chopped
1 bunch fresh basil
coarsely chopped
6 ounces romaine lettuce
cut into bite size pieces

Combine shrimp, avocado, and onions in a bowl.
Add a bit of salad dressing.

Combine the lettuce and fresh herbs into a larger bowl, add shrimp mixture,
pour salad dressing over all, and mix lightly.

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