

Curried Rice Salad w/ Shrimp

Yield: 8 portions

A great recipe that works well as a side dish, entrée, or appetizer. It also can be a great accompaniment to any holiday dinner.

1 lb Shrimp, peeled, deveined, cooked
4 ozs. Celery, diced
2 ozs. Red Pepper, diced
2 ozs. Green Pepper, diced
1 oz. Red Onion, diced
1 tsp Curry Powder
1 tsp Olive oil
1 cup Mayonnaise
1 tsp Lemon Juice
1 cup Cooked rice
Salt & White Pepper to taste
Lettuce Cups
Tomato Wedges, sliced thinly

Combine the shrimp, celery, red and green pepper and onion together. Set aside. In a small saucepot. Heat the Curry powder in the oil to release its fragrance and flavor. Cool. In a separate bowl combine the mayo with lemon juice and add the cooled curry powder, and mix well. Combine dressing with the shrimp mixture and mix with cooked white rice. Season. Serve the salad in lettuce cups and garnish with tomato wedges.