



Mandarin Orange and Shrimp Lettuce Cups

2 Tbsp. sesame oil
1/4 cup canola oil
1/8 cup orange juice
1/8 cup low sodium soy sauce
2 Tbsp. rice wine vinegar
2 Tbsp. dijon mustard
1/2 tsp. fresh ginger, minced
1/2 tsp. fresh garlic, minced
16 each large shrimp, peeled and deveined
2 Tbsp. sesame oil
1 tsp. powdered ginger
2 Tbsp. low sodium soy sauce
1 tsp. garlic, minced
Pepper, to taste
1 small head napa cabbage, shredded
8 each Paramount Citrus Orange segments,
reserve juice for dressing
2 oz. baby romaine or triviso
As needed Almond Accents® Honey Roasted
sliced almonds.

DRESSING:

Mix first 8 ingredients together in a blender.

SHRIMP:

Mix together sesame oil, dry ginger, soy, garlic and pepper.
Add shrimp and marinate for at least 45 minutes.
Grill till done and set aside let cool and cut each shrimp
into quarters.

GREENS:

Shred napa. Toss with dressing.

TO SERVE:

Divided shredded napa between baby romaine and triviso.
Garnish with shrimp, orange segments and Almond Accents.
Drizzle small amount of dressing over top to coat shrimp.



Preparation Time : 10 minutes

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