

Thai Shrimp with Mint Raita

Servings: 4 to 6

INGREDIENTS

Raita

- 1 c nonfat yogurt
- ¼ c peeled, seeded and diced cucumbers
- ¼ c green onions, thinly sliced
- ¼ c mint leaves, minced
- 2 t lemon zest

Shrimp

- 2 t Roseli® olive oil
- 2 t Pacific Jade® sesame oil
- 2 t minced fresh ginger
- 1 t minced garlic
- 24 ea Harbor Banks® 16/20 shrimp, peeled and deveined
- ¼ c Thai red chile paste
- juice of 2 lemons
- 2 T snipped fresh chives

PREPARATION

In a bowl, combine all raita ingredients; set aside. Heat olive and sesame oils in a medium saucepan over high heat. Sauté ginger and garlic about 45 seconds. Add shrimp and chile paste, tossing to cook evenly, about 3 minutes. Add lemon juice and stir. Serve raita with shrimp; garnish with chives.

