

THAI WATERMELON RIND NOODLE SALAD WITH MINT, PEANUTS, AND SHRIMP

Yield: 8 Salad Portions

Ingredients	Amounts
Watermelon Rind, peeled	2 lb.
Carrots, large, peeled	1 ea.
Green beans, blanched slightly, thinly sliced	½ lb.
Cilantro, chopped	1/3 cup
Mint, chopped	2 Tbsp.
Chives, chopped	1 bu.
Shrimp, small, cooked	¼ lb.
<i>Dressing</i>	
Ginger, finely minced	1 tsp.
Packed light or dark brown sugar	¼ cup
White vinegar	2 Tbsp.
Lime juice (about 1 lime)	2 Tbsp.
Orange juice (about 1/2 orange)	¼ cup
Tamarind paste	1 Tbsp.
Water	¼ cup
Sriracha or chili sauce	4-6 dashes
Fish sauce	2 Tbsp.
Peanuts, toasted, chopped	½ cup

Method

1. Using a mandolin, cut the watermelon rind and carrots into a thin julienne.
2. Place green beans, watermelon rind and carrots in a large bowl with the herbs and shrimp.
3. In a medium-size bowl, combine all the dressing ingredients and whisk together.
4. Pour the dressing over the salad and mix well. Allow to stand for 5 minutes for the flavors to develop.
5. Garnish with peanuts.