

COCONUT CURRY SHRIMP WITH PAPAYA LIME SAUCE

(Serves 4)

Ingredients:

Shrimp Cakes:

$\frac{3}{4}$ teaspoon curry powder
1 cup panko bread crumbs
2 tablespoons flaked coconut
2 tablespoons chopped cilantro
2 tablespoons minced red peppers
2 tablespoons minced scallions
1 tablespoon minced gingerroot
3 tablespoons coconut milk
1 serrano pepper, minced
1 teaspoon tamari sauce
 $\frac{3}{4}$ pound shrimp, peeled, deveined, chopped
1 egg
1 clove garlic, minced

Sauce:

1 papaya, peeled
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{4}$ cup fresh lime juice
2 teaspoons sugar

4 cups baby salad greens

Method of Preparation:

1. In a large skillet, add the curry and heat until fragrant; remove from heat.
2. Combine the curry powder with the remaining shrimp cake ingredients and mix well. Refrigerate for 2 hours.
3. Divide the shrimp cake mixture into 8 equal portions and form into patties.
4. Spray a large skillet with pan spray. Over medium-high heat, cook shrimp cakes until lightly browned on each side and hot throughout.
5. For the sauce, place the papaya, juices, and sugar in a food processor; blend until smooth.
6. Divide the salad greens among 4 large, chilled plates. Place 2 shrimp cakes on each plate and drizzle the papaya-lime sauce over the greens and shrimp cakes. Serve at once.