

# ASIAN SEAFOOD SALAD BOWL

Experience the vibrant flavors of our Asian Seafood Salad. This refreshing dish features a bed of crisp salad greens topped with our rich Seafood Salad, crunchy pickled vegetables, creamy avocado, and crispy Shrimp Tempura. It's finished with a drizzle of ginger aioli for a dish that's light and flavorful.



## Ingredients:

- 4 oz. 922166 Sandridge® Seafood Salad
- 8 oz. Butter Lettuce Greens
- 4 oz. Pickled Onions
- 4 oz. Pickled Carrots
- 4 oz. Cubed Avocado
- 4 oz. Flour
- 2 oz. Cornstarch
- 1 egg
- 10 fl. oz. Cold Water
- 6 Shrimp
- 2 oz. Ginger Aioli

## Instructions:

1. In a bowl, combine ginger paste, ground ginger, kosher salt, black pepper, mayonnaise, and white wine vinegar. Mix thoroughly and set aside.
2. In a small bowl, whisk together the egg and ice-cold water until it's well incorporated.
3. In a separate mixing bowl, whisk together flour and cornstarch. Pour in the mixture of egg/water.
4. Dredge the shrimp in flour, then dip in the batter, and immediately fry until crispy on the outside.
5. Plate with a base of butter lettuce greens with carrots, onion, tempura, avocado and seafood salad on top.

	Product	Description	Code #	Pack Size
	<b>Sandridge®</b> Seafood Salad	Imitation crabmeat, diced celery, and onions blended in a creamy salad dressing.	922166	2/5 lb.

LEGEND: Dairy Free Gluten Free Kosher Vegan Vegetarian



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