

## Seafood Charlie Recipe

### Tangy Thai Shrimp & Apple Salad

A Seafood Charlie Recipe

Prep: 20 minutes

Serves: 4

#### Ingredients

1/4 cup plus 1 1/2 teaspoons fresh lime juice  
3 tablespoons chopped fresh cilantro  
1 1/2 tablespoons rice vinegar  
1 tablespoon fish sauce  
3/4 teaspoon crushed red pepper flakes (optional)  
1 pound cooked 21-25 count peeled and deveined shrimp, tails removed.  
1/2 cup dry roasted unsalted cashews  
1/2 cup sweetened coconut flakes  
2 Granny Smith apples, cored and chopped.  
1/2 cup coarsely chopped green onion  
1/2 cup sliced red onion.

#### Recipe

1. In large bowl, whisk lime juice, cilantro, vinegar, fish sauce and pepper flakes, if desired; add shrimp and toss. Cover and refrigerate 15 minutes.
2. In small skillet, toast cashews over medium heat 5 minutes or until fragrant and lightly browned. On small microwave-safe plate, cook coconut in microwave oven on high 1 1/2 minutes or until toasted and golden brown, stirring every 20 seconds; cool.
3. Add apples, green onions, red onion, cashews and coconut to shrimp mixture; toss to combine. Makes about 7 cups.