



COCONUT KEY LIME SHRIMP COCKTAIL WITH GREEN PAPAYA SLAW

Shrimp

30 -13-15 Shrimp Peeled, Deveined
2Tbsp. Cayenne Pepper
2Tbsp. Paprika
1Tbsp. Black Pepper
1 Lemon- quartered
1 each Bay Leaf
1 Gallon Water

Coconut Sauce

1- 8 oz. Can Light Coconut Milk
3 Limes, Juiced
3 Limes, Zested
1 tsp. Kosher Salt

2 tsp. Black Pepper
3 Tbsp. Shredded Coconut
1 Tbsp. Chopped Parsley

Slaw

1 green Papaya, julienne
1 large carrot, julienne
2 celery stalks, julienne
1 bunch parsley, chopped
1 bunch cilantro, chopped
1 red onion, small diced
1 tsp. Kosher Salt
1 tsp. Black Pepper

Shrimp

Bring water to a boil, add bay leaf, lemon, salt, pepper, paprika, cayenne. Cook Shrimp 5-6 minutes once the water has been brought to a boil. Once fully cooked, drain and run cold water over shrimp to cool completely.

Sauce

Combine all ingredients into a mixing bowl.

Slaw

Combine all ingredients into a bowl and marinate for 2-3 hours in the cooler before serving.

To serve, place 3 ounces of slaw, 2 ounces of coconut sauce, and 2 Shrimp on each plate and garnish with a lime wedge.

Yield: 15 servings

Chef Carolyn Patrick, St.Vincent Heart Center of Indiana, 10590 N Meridian St.

Nutrition Information: 50 Calories, 2 gm fat, 1 gm saturated fat, 0 gm trans fat, 20 mg cholesterol, 7 gm carbohydrate, 2 gm fiber, 4 gm protein, 300 mg sodium

**William K. Nasser, MD 19th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**