



**WILLIAM K. NASSER, MD,  
DINING A LA HEART 20<sup>TH</sup> ANNUAL FUNDRAISER**

**COCONUT KEY LIME SHRIMP COCKTAIL WITH GREEN PAPAYA SLAW**

30 medium shrimp peeled, deveined  
2 Tbsp. cayenne pepper  
2 Tbsp. paprika  
1 Tbsp. black pepper  
1 Lemon- quartered  
1 each bay leaf  
1 gallon water

**Sauce:**

1- 8 oz can light coconut milk  
3 Limes, juiced  
3 Limes, zested  
1/2 tsp. kosher salt  
2 tsp. black pepper

3 Tbsp. shredded coconut  
1 Tbsp. chopped parsley

**Slaw:**

1 green papaya, julienned  
1 large carrot, julienned  
2 celery stalks, julienned  
1 bunch parsley, chopped  
1 bunch cilantro, chopped  
1 red onion, small diced  
1/8 tsp. kosher salt  
1 tsp. black pepper

**Directions:**

**Shrimp:** Bring water to a boil and add bay leaf, lemon, pepper, paprika, and cayenne pepper. 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. Refrigerate until serving time.

**Sauce:**

Combine all ingredients into a mixing bowl and set aside.

**Slaw:**

**Method:** Combine all ingredients into a bowl, allow to marinate for 2-3 hours in refrigerator before serving.

**Serving:**

Place  $\frac{1}{2}$  cup slaw, 2 ounces of sauce and 2 Shrimp on a plate. Garnish with a lime wedge.

Yield: 15 servings

**Chef Caroline Patrick, St. Vincent Heart Center of Indiana**

Nutrition Information: 230 Calories, 5 gm fat, 2 gm saturated fat, 0 gm trans fat, 15 mg cholesterol, 25 gm carbohydrate, 10 gm fiber, 9 gm protein, 150 mg sodium

**William K. Nasser, MD 20<sup>th</sup> Annual Dining A La Heart Fundraiser Event  
to benefit THE REVIVING HEART PROGRAM**