



Shrimp & Mango Salad with Rice Noodles

Yield: 8-6 oz. portions

½ lb.	Rice Noodles
6 c.	Boiling Water
½ tsp.	Salt
1 lb.	Maine Shrimp, peeled and cooked
1 each	Ripe Mango, peeled and cut in ½ inch cubes
¼ c.	Scallions, chopped
¼ c.	Fresh Basil, chopped
2 tsp.	Fresh Jalapeno Pepper, finely chopped
5 oz.	Rice Wine Vinegar
2 Tbsp.	Granulated Sugar
1 ½ tsp.	Salt
2 each	Limes, cut in wedges

1. Cover noodles with boiling water and let stand for 8 minutes, until al dente. Drain noodles and cover again with water, tossing and mixing until desired texture. Drain and return to bowl.
2. While noodles are soaking, combine shrimp, mango, basil and jalapeno in another bowl.
3. Whisk together vinegar, sugar, and salt until sugar is dissolved. Combine noodles, shrimp mixture and dressing and toss together.
4. Allow to marinate for up to 1 hour, refrigerated. Serve with a garnish of lime.