

SHRIMP AND WATERMELON POKE BOWL

Yield: 2 Portions

| Ingredients | Amounts |
|--|----------------|
| <i>Sauce</i> | |
| Soy sauce | ¼ cup |
| Sugar | ¼ cup |
| Salt | ½ tsp. |
| Ginger, minced | 3 Tbsp. |
| Mirin or rice wine | 3 Tbsp. |
| Toasted sesame seeds | 2 Tbsp. |
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| Shrimp, 31/40 ctn, P/D, tails off, raw | 10 ea. |
| Watermelon, red mini seedless, cut into 2/3" cubes | 2 cups |
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| Canola oil | 2 Tbsp. |
| Red onions, cut lengthwise into 1/8" slices | ½ cup |
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| <i>Salad</i> | |
| Brown or white rice, cooked | 1 ½ cups |
| Spring mix lettuces | 3 cups |
| Pineapple, cut into ½" cubes | ½ cup |
| Avocado, cut into ½" cubes | ½ ea. |
| Edamame or peas (frozen, cooked) | 1/3 cup |
| Jalapeno, cut into thin 1/8" slices | ½ ea. |
| Mint and/or Thai basil leaves and cilantro, cut into thirds | ¼ cup |
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| <i>Garnish</i> | |
| Quick Sriracha Aioli (recipe follows) | ¼ cup |
| Onions, fried, fresh or store-bought | ¼ cup |
| Lime wedges | 2 ea. |

Method

1. *For the sauce:* Combine the ingredients. Set sauce aside.
2. In a bowl combine shrimp with half of the sauce and allow to marinate. In another bowl, combine watermelon with remaining sauce. Set both aside to marinate for 20 minutes.
3. Heat oil in saucepan over high heat. Add onions and stir until fragrant, about 2 minutes. Add shrimp with the marinade and cook just until done, about 2-3 minutes. Remove and set aside.

4. *For the salad:* Place rice and spring mix in shallow bowl. Working in a circular pattern, top with shrimp along with onions and juice, pineapple, marinated watermelon, avocado, edamame, jalapeno, and mint. Garnish with drizzle of Sriracha Aioli, some fried onions and a lime wedge.

Note: When it comes to making poke bowls, there are no rules! Instead of the traditional tuna, here we feature seared shrimp and watermelon -- a delectable cooked/raw combination -- along with a variety of vegetables for fun flavors and textures.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

QUICK SRIRACHA AIOLI

Yield: 1 Cup

| Ingredients | Amounts |
|-----------------------|----------------|
| Mayonnaise | 1/3 cup |
| Garlic, finely minced | 1 tsp. |
| Salt | 1/4 tsp. |
| Sriracha sauce | 1 Tbsp. |
| White vinegar | 1 Tbsp. |
| Paprika | 1/2 tsp. |
| Cayenne (optional) | 1/2 tsp. |

Method

1. Combine all ingredients and stir well to blend. Set aside for 20 minutes to allow flavors to meld.

Note: Not only does this versatile sauce give body and flavor to poke bowls, but it's also delicious as a dip for any fried and grilled foods such as grilled fish and fried cauliflower.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen