

## THE WAY THE COOKIE CRUMBLES



### **Vietnamese Shrimp and Quinoa Salad** (adapted from Serious Eats)

You can save some time by cooking the quinoa in water instead of the cooking liquid from the shrimp, starting to cook the quinoa around the same time as the shrimp.

#### Shrimp:

- 1 pound shrimp, unpeeled
- 2 cups water
- 5 cilantro sprigs
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 lime

#### Salad:

- ½ cup uncooked quinoa, rinsed
- 1 red pepper, diced
- 1 cucumber, peeled, seeds removed, quartered lengthwise, and sliced
- 1 large carrot, peeled and shredded
- 2 scallions, sliced thin
- ¼ cup cilantro, minced

#### Dressing:

- ¼ cup lime juice from 2 limes
- 1 tablespoon fish sauce
- 1 tablespoons vegetable oil
- 2 teaspoons sugar
- ¼ teaspoon red pepper flakes

1. For the shrimp: In a 2-quart saucepan, combine the shrimp, water, cilantro sprigs, 1 tablespoon sugar, and 1 teaspoon salt. Juice the lime into the saucepan, then add the lime peels to the saucepan. Place the saucepan over medium-high heat and cook until the shrimp turn pink, 8 to 10 minutes. Drain the shrimp, reserving ¾ cup of the shrimp broth. Rinse the saucepan.
2. For the salad: Add the shrimp broth and quinoa to the rinsed saucepan and heat over medium-high heat until the broth boils. Cover, reduce the heat to low, and cook for 15 minutes. Remove from the heat and let set, covered, for 10 minutes.
3. In a large bowl, combine the quinoa, red peppers, cucumber, carrot, scallions, and cilantro. Peel the cooled shrimp and add it to the bowl.
4. For the dressing: Mix everything. Pour over the salad and stir to combine. Serve immediately, or cover and chill for up to four hours.