



Sweet and Spicy Pear Salad with Prawns

Dressing: 1 Tbsp, 2 tsp Fish Sauce
 2 Tbsp Fresh Lime Juice
 2 Tbsp, 1 tsp Sugar

1 Green Aujou pear (firm to touch)
¼ cup Roasted cashew nuts
1 tbsp crushed roasted peanuts
1-2 tbsp Small dry shrimp crisp-fried
3-4 Cooked prawns, peeled
1 clove garlic, minced
1-2 Thai Chilies, minced

Directions:

1. Whisk all dressing ingredients together. Make sure sugar is dissolved
2. Cut pear into large juliennes. Discard the core.
3. In a medium mixing bowl, toss julienned pear, minced garlic, minced chilies, cashew nuts, crushed peanuts, crisp fried dry shrimp, and cooked prawns. Add about 3 tbsp of prepared dressing, and toss well.
4. Serve with romaine lettuce or other preferred salad leaves. Garnish with cilantro if desired.