

VANILLA AND CHOCOLATE COCONUT MOUSSE



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Persian Cucumber or English Cucumber (halved lengthwise and thinly sliced into half-moons)	1 or ¼	Large Shrimp, peeled and deveined	8 to 10 oz.
Cherry Tomatoes, halved	½ Cup	Kosher Salt	To Taste
Baby Bell Peppers, sliced into rings	2	Garlic Powder	½ tsp.
Green Onion, trimmed,	1	Oregano, dried	½ tsp.
Onion Whites and Greens, chopped	1	Extra Virgin Olive Oil	½ tbsp.
Basil Leaves, cilantro or parsley	½ Cup	Lemon	½
		Butter Lettuce Leaves	



PREPARATION

- In a bowl, combine the sliced cucumber, cherry tomatoes, baby bell peppers, chopped green onion (both whites and greens), and your choice of fresh herbs (basil, cilantro, or parsley). Toss them together and set aside.
- In another bowl, season the large shrimp with a pinch of kosher salt, garlic powder, and dried oregano. Toss to coat the shrimp evenly.
- In a large skillet, heat the extra virgin olive oil over medium-high heat.
- Add the seasoned shrimp to the hot skillet and cook for about 2-3 minutes on each side or until they turn pink and opaque.
- Squeeze the lemon juice over the shrimp during the last minute of cooking. Remove from heat.
- To create your lettuce wraps, take a butter lettuce leaf and spoon some of the cucumber and pepper mixture into it.
- Top it with a few cooked shrimp. Repeat this process with each lettuce leaf.
- Arrange your assembled lettuce wraps on a serving plate. Enjoy!