

## **Green Salad with Shrimp Fritters and Dijon-Sesame Dressing**

Recipe 266 of 365

Baby shrimp are sweet, sweeter than regular shrimp, and brinier. And they make a perfectly lovely dinner, mixed with scallions, soy, sesame, cilantro, and chives, pan-fried in little fritters, and paired with good lettuce and a soy-based dressing with some bite.

TIME: 30 minutes

MAKES: 2 to 3 servings as dinner, or 6 as an appetizer

1 large egg  
2 tablespoons chopped scallion (from the green and white parts of one scallion)  
2 tablespoons chopped fresh chives  
2 tablespoons chopped fresh cilantro  
1 tablespoon soy sauce  
2 teaspoons toasted sesame oil  
1/2 teaspoon sriracha or Chinese chili paste (or to taste)  
1/2 pound baby cooked shrimp, drained if juicy  
3 tablespoons breadcrumbs (regular or panko)  
2 tablespoons peanut or vegetable oil  
Lettuce and sliced scallions for salad  
Sesame-Dijon Dressing (recipe follows)

In a medium bowl, whisk the egg, scallions, chives, cilantro, soy, sesame oil, and sriracha together until blended. Stir in the shrimp, then the breadcrumbs, and divide the mixture into six roughly equal portions.

Heat a large skillet over medium-high heat. When hot, add the peanut oil, and swirl the pan to coat. Using a spoon, drop the shrimp batter into the pan in six piles, leaving about an inch between them. (You may have to work in two batches.) Cook the fritters for about 3 minutes per side, undisturbed, flipping only when they release from the pan easily. Drain briefly on a paper towel-lined plate, then pile onto salads made with lettuce and sliced scallions. Drizzle with Sesame-Dijon Dressing, and serve warm.

### **Sesame-Dijon Dressing**

1 tablespoon Dijon mustard  
1 tablespoon soy sauce  
1/4 to 1/2 teaspoon sriracha  
2 teaspoons toasted sesame oil  
1/4 cup olive oil

Whisk the mustard, soy, and sriracha together in a small bowl. Add the sesame oil, whisk to blend, then (while whisking) add the olive oil in a slow, steady stream. Whisk again before dressing salad.