

Shrimp, Radish and Chick Peas Salad with Preserved Lemon

Menu
Description: Tabouleh Style
Serving Size: 20
Categories: International Café



Cost Per Serving
\$ 0.43

Action	Date	Initials
Created:	10/8/2013	PML
Revised:	10/17/2013	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
		Preserved lemon (a week before):		
0.5	kg	Lemon fresh	cut in quarter but not to the end	20-100000771
0.2	kg	Salt, iodized	(see above pictures)	20-100001305
		Salad:		
0.3	kg	Shrimp 41/50 cooked tail on		20-100009671
0.5	kg	Chick peas (canned)	strained and rinsed in cold water	20-100001164
0.15	kg	Radish red	sliced thin	20-100000847
0.02	kg	Italian parsley	chopped rough	20-100000839
0.02	kg	Cilantro fresh	chopped rough	20-100000883
0.02	kg	Mint fresh	chopped rough	20-100000878
0.25	kg	Tomato	peeled, seeded & diced	20-100000855
0.12	kg	Onion white	small diced	20-100000837
0.25	kg	Cucumber	peeled, seeded & small diced	20-100000814
0.5	lt	Extra virgin olive oil	as needed	20-100001607
0.05	lt	Lemon juice	taste as needed	20-100001384
0.005	lt	Tabasco	to taste	20-100001261
		salt	to taste	

Method of Preparation:

Preserved lemons:

- Cut the lemons and garnish with salt as shown in pictures, placed standing up and packed in a container.
- This can be done weeks ahead as the lemon is fully cured and preserved in salt.
- When ready to use, take one lemon, wash in cold water to remove salt, remove inside and small dice the skin.

Salad:

- The day before serving, combine all ingredients and mix well.
- Present in serving dish, garnished with fresh mint leaves.