

# Quinoa tabbouleh, tomatoes, cucumber, lemongrass marinated shrimps, green onion, fresh coriander |

Recipe for 4 servings



## Description

Very easy and fresh recipe. perfect for week ends afternoons on the terrasse.

## Note

Don't over cook the shrimps.

## Ingredients

### Quinoa

- 150 Ml Quinoa
- 200 Gr Tomato
- 125 Gr Libanese cucumber
- 3 Tbsp Olive oil
- 0.50 Unit(s) Lemon
- 2 Sprig(s) Mint
- 5 Sprig(s) Fresh cilantro
  
- Salt and pepper

### Shrimps

- 8 Unit(s) Peeled medium shrimps, tail-on
- 0.50 Stick(s) Lemongrass
- 1 Unit(s) Lime
- 5 Gr Fresh ginger
- 1 Dash Olive oil
- 1 Clove(s) Chopped garlic
- 1 Tbsp White wine
  
- Salt and pepper

### Garnish

- 1 Unit(s) Green onion

- Salt and pepper

## **Preparation**

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

### Prep

Wash the lemon and lime, peel some zests and press the juice.

Wash the cucumbers and the tomatoes.

Rince and remove the mint and coriander leaves. Chop them.

Grate the ginger.

Peel and chop the garlic.

Cisel the green onions.

### Quinoa and sides

#### **Quinoa**

In a pot, put the quinoa and twice its water volume. Bring to a boil, lower the heat and cook with a lid on at low heat for 10 to 15 minutes until the liquid is absorb. Remove from heat and let rise for another 10 minutes.

#### **Sides**

Slice the tomatoes in 4 pieces, remove the seeds. Cut the tomato petals in little cubes.

Remove the cucumbers ends and dice the cucumber in little cubes.

#### **Finition**

Mix all the ingredients of the quinoa salad and put aside in the fridge.

### Shrimps

In a bowl, mix the shrimps with all the ingredients of the marinade and let aside in the fridge for 1 hour.

When ready to serve, cook for 2 minutes the shrimps in a skillet with a spoon of butter and flash for 2 minutes in the oven.

### Dressing your plates

In a soup bowl, put the quinoa salad first and then the shrimps on top.

Garnish with the green onions.

## **Bon appétit!**