

Thai Shrimp Lettuce Wraps



Ingredients:

1/3 cup shredded Coconut, unsweetened
1 cup baby Shrimp, cooked, packed
1/3 cup dry roasted Peanuts, ground or finely chopped
2 Scallions, finely sliced
2 cloves Garlic, minced or pressed
1 tbsp [Fish sauce](#)
2 tsp grated Galangal, or Ginger
1 fresh red Chili, minced
1/2 tsp crushed dried Chili
1/2 tsp [Chili powder](#)
1/4 tsp Sugar
3 tbsp Coconut milk
1 head Romaine lettuce, or 1 package prepared Romaine lettuce leaves
1/3 cup fresh Cilantro
1/2 to 1 Lime, sliced into wedges

Directions:

Place coconut in a dry wok or frying pan set over medium-high heat.
Stir continually until it turns light golden-brown and is fragrant. Immediately transfer toasted coconut to a bowl and set aside.
Whether you're using fresh or frozen baby shrimp, make sure they are well-drained (gently squeeze out any excess water with your hands).
If using larger shrimp, chop them up into small pieces.
Place the shrimp in a mixing bowl.
Add shrimp to mixing bowl.
Add most of the ground or finely chopped peanuts to bowl, reserving 1 tbsp for garnish.
Add fish sauce, spring onions, garlic, galangal or ginger, chile, chili powder, and sugar.
Stir or toss everything together well.
Add coconut milk and gently stir again.
Finally, add toasted coconut, reserving 1 tbsp for garnish & stir again.
To assemble, chop off the tops of 12 romaine lettuce leaves (3- to 4" pieces) and set on a platter.
Scoop 1 heaping tbsp of shrimp mixture onto each leaf.
Top each one with a sprinkling of reserved ground peanuts and toasted coconut.
Add a final sprinkling of fresh cilantro and serve with lime wedges.