



Chile rubbed Shrimp Salad

1 head of Napa cabbage shredded
1 English cucumber peeled and seeded, thinly sliced
1 ea Tri colored bell peppers seeded and julienned
2 carrots peeled and shredded
2 portobello mushrooms cleaned and gilled (clean the black stuff off)
1# peeled and cleaned shrimp rubbed in chile powder and salt and pepper
2c black sesame vinaigrette

- 1. Cook shrimp set aside and cool down**
- 2. Cut all other ingredients**
- 3. Cook and smoke your mushrooms, cool down than julienne thin**
- 4. Combine all ingredients and enjoy**

