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Recipe compliments of

Chef Steven Nakata and

Kauai Community College Culinary Arts

Tag @kauaicomunitycollege and @maidenhawaiinaturals



UNIVERSITY of HAWAII*
KAUAI
COMMUNITY COLLEGE



Herb Crusted Kaua'i Shrimp Over Quinoa Salad

- 12 ea Head on Kaua'i Shrimp
- 2Tbl Fresh Parsley Chopped
- 2 tsp Fresh Basil Chopped
- 2tsp Fresh Oregano Chopped
- 1/4 Cup "Maiden Hawai'i Naturals" Macadamia Nut Oil
- Salt and Pepper to taste

Quinoa Salad

- 1lb Quinoa Cooked
- 1/2 Cup Dried Cranberries
- 1/2 Cup Edamame
- 1/2 Cup Roasted Pumpkin Seeds
- 1/2 Cup Red Onion Small Diced
- 1/4 Cup Parsley Chopped
- 3/4 Cup Macadamia Nut Oil Calamanci Dressing

Macadamia Nut Oil Calamanci Dressing

- 1/2 Cup "Maiden Hawai'i Naturals" Macadamia Nut Oil
- 1/4 Cup Calamanci Juice
- 2 Tbl Honey