

doctor bajwa's superb shrimp salad sandwich

serves 4

ingredients:

12 fresh medium size shrimp,
(shelled and deveined)
1 small white onion, diced
8 fresh basil leaves, shredded
1 small cucumber, diced
4 tablespoons mayonnaise
1 tomato, sliced

In a small pan, cook shrimp in a little bit of water until they turn pink.
Place in refrigerator for 10 minutes. Then cut into one inch pieces.
Mix in a bowl with all other ingredients, except the tomato.
Serve on toasted whole grain bread and top with slices of tomato.

