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Warm Baby Bok Choy and Shrimp Salad

1 lb Baby Bok Choy, quartered lengthwise
1/2 lb medium shrimp, shelled and divined
1/2 cup unsalted cashews
1/2 cup Tennessee Gourmet® Sensual Salad Dressing Plus
1 medium onion, coarsely diced
3 cloves of garlic, finely chopped
1 inch ginger, julienne
2 tablespoons dry white wine
3 tablespoons cooking oil (preferably peanut oil)
1 tablespoon salt
1 teaspoon corn starch
water

Bring large pot of water to a full boil; add 1tbsp of oil and salt. Blanch Baby Bok Choy, 30 seconds, do not overcook! Drain well. Arrange in warmed serving plate.

Toast cashews in oven.

In a small bowl, dissolve corn starch with 1 tablespoon of water, add to Sensual, and set aside.

In a very hot skillet, add remaining cooking oil, add onions, and stir fry for 2 minutes. Add garlic and ginger, stir fry for 30 seconds. Add shrimp, stir fry until dark pink. Add wine (at this stage, the skillet should be hot enough that the wine should instantly evaporate).

Add Sensual and corn starch mixture, heat to a gentle boil, turn down heat and cover, cook for 1 minute.

Stir in cashews.

Ladle shrimp and sauce onto Baby Bok Choy; stir, serve immediately.

Recipe provided by Fai Siew, another good Canadian Cook!