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Sweet Lime Sesame Shrimp

Ingredients:

Honey, 1/4 cup
Sriracha, 2 tbsp
Lime, 1
Arrowroot starch, 1 tbsp
Minced garlic, 1/2 tbsp
Olive oil spray
Diced red bell pepper, 1/3 cup
Jumbo shrimp, 3/4 lb.
Sesame oil, 1 tbsp
Cilantro to taste

Directions:

1. Mix honey, sriracha, fresh lime juice, and arrowroot, in a bowl.
2. Spray skillet with olive oil and toss in garlic and red bell pepper. Sauté until edges are brown.
3. Add shrimp to skillet, and cook until shrimp is nearly done.
4. Reduce the heat and add in the sauce from the bowl.
5. Simmer the sauce with shrimp, and mix together.
6. Finish with sesame oil, dish up, and garnish with cilantro.