



Fruited Coconut Shrimp Stir-Fry

Prep Time: 8 minutes

Cook Time: 10 minutes

Makes: 6 appetizer or 2 - 3 main dish servings

- 1 carton (10 oz) SeaPak® Jumbo Coconut Shrimp
- 1 small can pineapple chunks, drained with juice reserved
- 7 green onions, chopped into 1" pieces
- 1 tbs vegetable oil
- 1 packet Honey Orange Dipping Sauce (included in carton)
- 2 tbs low sodium soy sauce (may substitute regular soy sauce)
- 2 cups hot cooked white rice

PREPARE shrimp according to package directions.

POUR oil onto a 12" grill pan and heat on medium–high for 1 to 2 minutes. Add pineapple and green onions and sauté for about 5 minutes or until tender-crisp, turning with kitchen tongs halfway through cooking.

STIR together the orange dipping sauce, soy sauce and reserved pineapple juice in a small bowl.

POUR mixture into pan with pineapples and onions. Heat 2 to 3 minutes, stirring frequently, until mixture comes up to a low simmer. Remove from heat.

TOSS cooked shrimp with pineapple and onion mixture in a large bowl. Serve immediately over rice.

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