Sweet and Spicy Sauce

Active Time – about 10 minutes
Total Time - about 10 minutes

Makes 2 Servings

This sauce would also pair well with panko crusted chicken breast or try swapping the orange marmalade for pineapple marmalade for a different flavor profile. Enjoy!!

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INGREDIENTS:
Orange marmalade ½ cup
Sweet chili glaze ¼ cup
Water ¼ cup
Red pepper flakes (to make spicier) ¼ tsp.
Panko shrimp (recipe provided) 12 each

STEPS:
• Preheat sauté pan.
• Mix all ingredients together until sauce is well mixed and warm.
• Then toss in hot panko shrimp from the oven and mix until each shrimp is lightly coated with the sauce.
• Serve and enjoy!

NUTRITION:
SERVINGS 2; SERVING SIZE 6 shrimp sauce; CALORIES 146 kcal; FAT 1 gm;