



Sweet and Spicy Sauce

Active Time – about 10 minutes

Total Time - about 10 minutes

Makes 2 Servings

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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!!



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 146kcal; FAT 1gm;