SWEET AND SPICY SAUCE

INGREDIENTS:

½ cup	Orange marmalade
¼ cup	Sweet chili glaze
¼ cup	Water
¼ tsp.	Red pepper flakes
12	Panko shrimp

METHOD:

- 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!

Servings: 2
Serving Size: 6 shrimp with sauce
Calories: 146
Fat: 1 gm.