



**Preparation: 20 minutes | Cooking: 10 minutes | Servings: 4**

## **Ingredients:**

- 1/3 cup sweet chili sauce
- 2 tablespoons lime juice
- 1 tablespoon soy sauce
- 1 tablespoon Sriracha chili sauce
- 2 garlic cloves, minced
- 1/2 teaspoon grated lime zest
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 pounds uncooked medium shrimp, peeled and deveined
- 3 tablespoons canola oil
- Hot cooked rice
- Optional: Sliced green onions and sesame seeds

## **Instructions:**

In a small bowl, whisk together the first six ingredients. In a large bowl, combine the cornstarch, salt and pepper. Add the shrimp and toss to coat. In a large skillet, heat the oil over medium heat. Add the shrimp and cook, stirring, until the shrimp turn pink, 2 to 3 minutes. Remove the shrimp and keep warm. Add the chili sauce mixture to the skillet and bring to a boil. Cook, stirring, until slightly thickened. Return the shrimp to the skillet and stir to coat. Serve with rice and, if desired, green onions and sesame seeds.