



Spicy Orange Sauce, Mango Shrimp



Ingredients: Serves 4

- 3 lb. Shrimp, shelled (51/60 count)
- ½ C. Corn starch
- 2 C. **Spicy Orange Sauce** (Starport 127 Gluten-Free)
- 2 Tbsp. Corn oil
- 1 lb. Mango, ¼” cubes (about 2 mangoes)
- .5 lb. Red Bell Pepper, ¼” square
- .5 lb. Green Bell Pepper, ¼” square
- .5 lb. Celery, ¼” square
- ½ C. Parsley, chopped for garnish



Instructions:

1. Shell and rinse shrimp, drain, and pat dry.
2. Dust shrimp with cornstarch and set aside.
3. Deep fry shrimp in one-pound batches at 350F for 3 minutes; remove, shake off excess oil, and set aside.
4. Oil blanch bell peppers and celery in a deep fryer at 350F for about 10 seconds; remove and set aside.
5. Heat a wok or skillet on medium-high heat; add shrimp, bell peppers, and celery, and let brown for about 1 minute.
6. Add in **Spicy Orange Sauce** and mango.
7. Stir gently until steaming hot; remove and garnish with parsley.