



Spicy Hunan Shrimp Gluten Free



Ingredients: Single Serving

- $\frac{3}{8}$ C **Spicy Red Hunan Sauce** Gluten Free (Starport 212)
- 8 oz. Prawns, shelled, de-veined
- 1 oz. Red bell peppers, diced (1/4 C.)
- .5 oz. Red onions, diced (1/8 C.)
- 1 oz. Green onions, 2" bias cut
- 1 Tbsp. Garlic, minced
- 1 Tbsp. Corn or vegetable oil
- 2 Tbsp. Very Dry Sherry (optional)

Other delicious spicy Starport sauces that are great for this recipe: **General Kung Pao Sauce** (Gluten Free Starport 345) and **Spicy Szechuan Sauce** (Starport 322)



Instructions

1. Shell, butterfly and de-vein prawns.
2. Dice bell peppers and onions to $\frac{1}{4}$ " and mince garlic.
3. Bias-cut green onions to 2" long.
4. Add oil to hot frying pan or wok and sear prawns 1-2 minutes, and then add garlic, bell peppers and onions.
5. Sauté 30 seconds add wine, then **Spicy Red Hunan Sauce**.
6. Sauté until prawns are done (10-20 seconds), and then add in green onions, toss and remove.
7. Garnish with lemon wedge