



## Spicy Orange Gluten Free Hong Kong Shrimp



**Ingredients: Deli Portion** (6 single servings)

- 1 C. **Spicy Orange Sauce** (Starport 127 Gluten Free)
- 3 lbs. Shrimp, shelled, deveined, ½” long (26/30 count)
- 3 Tbsp. **Marinade Seasoning** (Starport 356 Gluten Free)
- 2 Tbsp. Water
- 3/8 C. Corn oil
- .75 lb. Celery, 1” x ½” (2 C.)
- .75 lb. Green bell peppers, 1” x ½ x ½” (2 C.)
- .75 lb. Red bell peppers 1” x ½ x ½” (2 C.)
- .75 lb. Yellow bell peppers, 1” x ½ x ½” (2 C.)
- .75 lb. Red onions, 1” x ½” (2 C.)



### Instructions

1. Shell, devein and clean shrimp and cut to 1” lengths.
2. Mix **Marinade Seasoning** with 2 Tbsp. water and 3 Tbsp. oil, then add to cut shrimp and marinate for ½ hour.
3. Slice all vegetables to 1” x ½” and set aside.
4. Oil blanch marinated shrimp in deep fryer at 350F for 3 minutes, shake off excess oil and set aside.
5. Heat wok at high heat, add oil, then onion and celery and stir-fry 2 minutes.
6. Add in all bell peppers and stir-fry 1 minute, and then add in oil blanched shrimp.
7. Stir-fry another minute then add in **Spicy Orange Sauce**.
8. May be garnished with chopped green onions or cilantro.
9. Can also be served in a *Lettuce Cup*.