



## Mango Shrimp with Spicy Orange Sauce



### Ingredients: Serves 4

- 1 lb. Shrimp, shelled (51/60 count)
- ¼ C. **Crispy Seasoning Batter** (Starport 354)
- 1½ C. **Spicy Orange+ Sauce** Gluten Free (Starport 127)
- 7 oz. Mango, ¼” cubes (about 1 mango)
- 4 oz. Red Bell Pepper, ¼” square
- 3 oz. Green Bell Pepper, ¼” square
- 2 oz. Celery, ¼” square
- 2 Tbsp. Parsley, chopped for garnish



### Instructions:

1. Shell and rinse shrimp, drain and pat dry.
2. Dust shrimp with ¼ C. Crispy Seasoning Batter.
3. Deep fry shrimp until golden brown drain off oil and set aside.
4. Oil blanch bell peppers and celery in deep fryer about 10 seconds, remove, drain and set aside.
5. Heat a wok or skillet on medium high heat; add bell peppers, celery, and let sear about 15 seconds.
6. Add in **Spicy Orange Sauce**, and mango, stir gently until steaming hot then toss in fried shrimp, remove quickly, and garnish with parsley.