

YIELD: 3 PEOPLE

Sweet Chili Shrimp

Sticky, sweet and savory chili shrimp with lime juice. This sweet chili shrimp recipe is so easy to make and takes 15 mins from start to finish.



PREP TIME

5 minutes

COOK TIME

10 minutes

TOTAL TIME

15 minutes

INGREDIENTS

- 10 oz. (280 g) shelled and deveined shrimp, tail-on
- salt
- black pepper
- 2 tablespoons oil
- 3 cloves garlic, minced
- 1 tablespoon chopped cilantro or parsley leaves, for garnishing

Sauce:

- 3 tablespoons Thai sweet chili sauce
- 1 teaspoon chili garlic sauce, Rooster brand
- 1 tablespoon lime juice
- 1 tablespoon sugar

- 1 pinch salt

INSTRUCTIONS

1. Rinse and pat dry the shrimp and season with salt and black pepper.
2. Heat up a skillet and add 1 tablespoon oil. Pan-sear the shrimp on both sides until slightly brown. Remove from the skillet.
3. Clean the skillet (optional step) and reheat with the remaining 1 tablespoon oil. Saute the garlic until aromatic or until slightly browned. Add the shrimp and follow by the sauce. Stir to combine well. Garnish with the cilantro or parsley leaves, serve immediately.

NOTES

If you don't have chili garlic sauce, you may use about 1/2 teaspoon of Sriracha sauce.

Nutrition Information

Yield 3

Serving Size 3 people

Amount Per Serving

Calories 206

Total Fat 10g

Saturated Fat 8g

Unsaturated Fat 0g

Cholesterol 119mg

Sodium 800mg

Carbohydrates 15g

Fiber 1g

Sugar 13g

Protein 13g

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