



Spicy Shrimp

This easy to make spicy shrimp makes a great appetizer or can be served as a meal served with sticky rice.

Ingredients:

1 lb fresh shrimp peeled and deveined
1 TBS garlic chili paste
1 TBS sambal olek (chili sauce)
1 TBS olive oil
Fresh chopped cilantro
Sriracha

Directions:

In a skillet over medium-high heat, heat the olive oil, add the shrimp and chili sauces and sauté until shrimp is cooked through. Lightly top with fresh cilantro and serve with a lime wedge and some sriracha for extra heat.

