

CHOLULA HOT SAUCE

Spicy Garlic Shrimp

WHAT'S NEEDED

Ingredients:

- 1 ½ lbs. uncooked shrimp, peeled and deveined
- 3 tbsp. soy sauce
- 3 tbsp. **Cholula Chili Garlic** Hot Sauce
- 2 tsp. sesame oil
- 2 tsp. rice vinegar
- 1 tsp. sugar
- 2 tbsp. olive oil
- green onion, sliced, for garnish



HOW TO MAKE

Preparation

1. In a small bowl, mix together soy sauce, **Cholula Chili Garlic** Hot Sauce, sesame oil, rice vinegar, sugar and set aside.
2. In a large pan, heat olive oil over medium-high heat. Add shrimp and cook until both sides are pink.
3. Add sauce mixture and stir to coat all shrimp. Remove from heat and garnish with green onion.