

PARTY TIP

If extra guests arrive, you can stretch this dish by adding any Asian-style slaw.



Chili shrimp

SERVES 6 | 20 MINUTES

Here, instead of deep-frying the shrimp, we've added puffed rice (less fat, but still crunchy).

1/4 cup mayonnaise
1 tbsp. Asian chili oil with chile flakes
1 tsp. reduced-sodium soy sauce
1 lb. peeled, deveined large shrimp (26 to 30 per lb.)
1 tbsp. vegetable oil
3 tbsp. mild honey such as clover
1/2 tsp. kosher salt
2 serrano chiles, sliced
1/4 cup puffed rice cereal
1/2 tsp. red chile flakes

1. **Mix** mayo, chili oil, and soy sauce in a bowl; set aside.
2. **Preheat** broiler with rack set about 5 in. from heat. Coat shrimp with oil and lay evenly

on a broiler pan. Broil until pink and firm, about 5 minutes. Transfer to a bowl.

3. **Drizzle** shrimp with honey and sprinkle with salt, tossing to coat. Arrange shrimp evenly on a serving plate. Sprinkle with chile slices, puffed rice, and chile flakes. Serve immediately with sauce on the side.

PER SERVING 194 CAL., 42% (82 CAL.) FROM FAT, 16 G PROTEIN, 9.3 G FAT (1.2 G SAT.), 12 G CARBO (0.1 G FIBER), 338 MG SODIUM, 117 MG CHOL. ■

SWEET ENDING

Personalized fortune cookies from fortunecookiesupply.com, and a bowl of tangerines.