

**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).

- ¼ 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**
- ½ tsp. kosher salt**
- 2 serrano chiles, sliced**
- ¼ cup puffed rice cereal**
- ½ 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](http://fortunecookiesupply.com), and a bowl of tangerines.