

Spicy Shrimp with Sweet Grapefruit Glaze

[Via Hungry Harps](#)

Ingredients

½ cup fresh squeezed grapefruit juice
1 tablespoon olive oil
1 tablespoon raw honey
1 teaspoon grapefruit zest, diced

1lb large shrimp, deveined and shelled {leave or remove tails}
1 tablespoon olive oil
2 tablespoons chili-garlic sauce {found in ethnic aisle of grocery store}
1 teaspoon diced cilantro

Directions

1 In small saucepan stir together grapefruit juice, olive oil, raw honey and grapefruit zest. Bring to boil, lower heat and let simmer.

2 In skillet heat olive oil and chili-garlic sauce over medium-high until just starting to bubble. Add shrimp and saute for 5-7 minutes, until shrimp has turned pink and sauce is mostly gone. Add grapefruit sauce, stir to evenly coat and simmer for 2-3 minutes. Most sauce should be evaporated.

3 Serve warm and enjoy! {we enjoyed ours with white rice, zucchini, and grapefruit slices}