

## Apricot-lime Shrimp



### Ingredients:

- 1 cup of rice
- green beans, snow peas, mushrooms or any other vegetable
- 1 Tablespoon olive oil
- 1 Tablespoon butter
- ½ cup cilantro, chopped
- ½ cup apricot preserves or peach preserves
- 2 Teaspoons Dijon mustard
- 3 Tablespoons reduced-sodium soy sauce
- 3 Tablespoons lime juice (about the juice of one lime)
- ¼ teaspoon red pepper flakes
- 1 ½ pounds jumbo shrimp (about 24), shelled and deveined

1. Cook rice following package directions.
2. Combine apricot preserves, soy sauce, lime juice, mustard and red pepper flakes. Mix all together. Set aside.
3. Add olive oil and butter to pan. Saute vegetables.
4. Add shrimp, cook.
5. Add sauce, Cook until bubbly. Add cilantro.
6. Serve over rice and add sesame seeds if using them.