



SWEET AND SAVORY APRICOT SHRIMP

Apricot and honey mustard give your SeaPak shrimp scampi a burst of flavor for an amazing shrimp dinner.

Yield: 4

INGREDIENTS

1 pk. 12 oz SeaPak Shrimp Scampi, frozen

1 Unit (10 oz) apricot preserves

1/2 C honey Dijon mustard



DIRECTIONS

- 1 Sauté shrimp scampi in a large skillet for 7 minutes.
- 2 Whisk together apricot and honey Dijon mustard in a small bowl.
- 3 Pour sauce into skillet with scampi. Stir to incorporate. Continue sautéing until the mixture just starts to bubble.
- 4 Serve hot over pasta or rice.