



## GARLIC GINGER BUTTERFLIES

The double duo of Garlic and Ginger give these butterfly shrimp a complementing taste

**Yield: 20 Servings**

### INGREDIENTS

	Red Pepper flakes (optional)
1/2 C	Orange juice
3 tbsp.	Low sodium soy sauce
1 tbsp.	Fresh ginger, minced
2 tbsp.	minced garlic
1/2 Item	Medium red onion, finely diced
1 tbsp.	Olive Oil
2 Unit	9 oz SeaPak Jumbo Butterfly Shrimp



### DIRECTIONS

- 1 BAKE butterfly shrimp according to package directions.
- 2 PLACE oil and red onion in a skillet and sauté on med-high heat until onions are soft and translucent
- 3 ADD garlic and ginger and continue sautéing for 1-2 minutes. ADD soy sauce and orange juice, stir well and simmer until sauce starts to thicken about 4-5 minutes. Serve sauce warm with butterfly shrimp.