movita’s favourite shrimp

recipe: adapted from Haddy's Shrimp Pasta,
available on movitabeaucoup.com

Yields enough to feed about 4 people if served over rice.

- 2 teaspoons sesame oil
- 1 tablespoon peanut butter
- 1 tablespoon soya sauce
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon red pepper flakes
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, minced
- 1/4 cup chopped green onion
- 1/2 to 1 tablespoon water (more if you'd like a runnier sauce, less if you'd like a thick sauce)
- 1 lb. shrimp (cooked or uncooked, fresh or frozen - defrost before using)

Combine the sesame oil, peanut butter, soya sauce, balsamic vinegar, red pepper flakes, ginger, garlic, green onion and 1/2 tablespoon of water in a large skillet over medium heat. Allow the peanut butter to melt and the sauce to thicken slightly (2-3 minutes).

Add the shrimp to the skillet. Allow the shrimp to cook through (only a few minutes - less if you're using cooked shrimp). Add a little more water if you'd like a runnier sauce.

Serve over rice or eat as is.