

Charboy's Hot & Sweet Asian Recipe—Shrimp Lettuce Cups



- 1 pound shrimp
- 1/4 cup Charboy's Hot & Sweet Asian Sauce for marinating
- 1 head butter or boston lettuce, leaves separated
- 2-3 cups Alfalfa sprouts
- 1/4 cup chopped scallions (green onions)
- 1/4 cup shredded or julienned carrots
- 1/4 cup fresh cilantro
- 1 cup shredded purple cabbage
- 2 tablespoons of Charboy's Hot & Sweet Asian Sauce for drizzling

DIRECTIONS

1. In a sealable plastic bag, combine the shrimp and 1/4 cup of Charboy's Hot & Sweet Asian Sauce. Seal and toss bag to coat the shrimp. Marinate at least 30 minutes in the fridge.
2. Pre-heat a charcoal grill or heat a non-stick pan over medium-high. Arrange the shrimp in a single layer and sear on one side for 2 minutes; flip and sear 30 more seconds. Remove from pan and set aside.
3. In each lettuce cup, start with the Alfalfa sprouts. Then add chopped scallions (green onions), followed by the shredded or julienned carrots and shredded purple cabbage. Add 3 or 4 cooked shrimp per lettuce cup and garnish with freshly chopped cilantro.
4. Drizzle a little bit of Charboy's Hot & Sweet Asian sauce into each lettuce cup. Have napkins handy.
5. Enjoy!