

# Happy Fortune Orange Marmalade Shrimp

written by The Recipe Exchange | August 25, 2022

## **Ingredients**

2 pounds shrimp  
½ cup orange marmalade  
¼ cup low sodium soy sauce  
2 Tbs fresh orange juice  
1 Tbs finely minced onion  
1 scallion – chopped (half reserved for garnish)  
2 tsp olive oil  
2 tsp agave syrup  
1 tsp chili paste  
1 tsp cornstarch  
½ tsp onion powder

## **Directions**

Heat 2 teaspoons olive oil in small sauce pan over medium heat. When oil just shimmers, add onion, onion powder, scallion, and chili paste and cook until fragrant, less than a minute.

Immediately add marmalade, agave, and soy sauce to skillet. Allow to bubble for 1 minute.

Meanwhile, use small whisk to combine the fresh orange juice and 1 teaspoon cornstarch in small bowl. Add slurry to skillet and whisk continuously for 1 final minute until sauce is thick. Set aside.

Sauté shrimp in oil in wok over medium heat. Fry shrimp until orange, curled, and slightly crisp, about 2 minutes. Drain excess liquid.

Toss shrimp with orange sauce. Garnish with fresh scallions. Serve over plain white rice.