Szechwan Shrimp 2

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Ingredients

1/2 cup salsa
1/4 cup honey
2 Tbls. soy sauce
2 Tbls. Dijon mustard
2 Tbls. chunky peanut butter
1/2 tsp. ground ginger
1 1/2 Tbls. cornstarch mixed with 1 1/2 Tbls. cold water
15 oz. can whole kernel corn – drained
1/2 cup sliced shiitake mushrooms
1 cup snow pea pods
30 cooked shrimp – peeled, deveined, tails removed
4 cups cooked white rice

Directions

In a saucepan, bring salsa, honey, soy sauce, mustard, peanut butter, and ginger to a slow boil, stirring occasionally.

Stir cornstarch/water mixture into pan and cook, stirring constantly, until thickened.

Gently stir in the corn, mushrooms, pea pods, and shrimp; simmer for 2 minutes.

Serve over hot rice.