

## **Apricot-Lime Glazed Shrimp**

Michael Tyrrell

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**Servings: 4**

**Preparation Time: 15 minutes**

**Cook time: 15 minutes**

**1 cup rice**

**1/2 pound snow peas, trimmed**

**1 tablespoon olive oil**

**1/2 cup cilantro, chopped**

**1/2 cup apricot preserves**

**3 tablespoons reduced-sodium soy sauce**

**3 tablespoons lime juice**

**1/4 teaspoon red pepper flakes**

**1 1/2 pounds (about 24) jumbo shrimp, shelled and deveined**

Cook the rice following package directions, about 15 minutes.

Meanwhile, bring a medium pot of lightly salted water to a boil. Add the snow peas and cook for 4 minutes. Drain and toss with the cooked rice, olive oil and cilantro.

In a bowl, combine the apricot preserves, soy sauce, lime juice and red pepper flakes. Stir four tablespoons of the mixture into the rice. Cover and refrigerate until ready to serve.

Heat a gas grill to medium-high or the coals in a charcoal grill to medium-hot. Lightly coat the grill rack with olive oil or nonstick cooking spray. Reserve two tablespoons of the apricot mixture. Brush the remaining mixture on the shrimp and grill 2 to 3 minutes per side or until cooked through.

Serve the shrimp with the rice and the reserved sauce.

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Per Serving (excluding unknown items): 342 Calories; 4g Fat (10.5% calories from fat); 7g Protein; 71g Carbohydrate; 3g Dietary Fiber; 4mg Cholesterol; 482mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.