



## Honey Almond Prawns

- 1 cup orange juice
- 2 tablespoons cornstarch
- 2 tablespoons honey
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 2 teaspoons minced ginger
- 1 1/2 pounds peeled medium shrimp
- 2 green bell peppers, seeded and cut into strips
- 12 green onions, cut into 2-inch pieces
- Red chili flakes, to taste
- 1/2 cup Almond Accents® Honey Roasted Flavored Sliced Almonds



Preparation Time : 10  
minutes

In small bowl, whisk together orange juice, cornstarch, honey and soy sauce. Heat oil and ginger in wok or large skillet over high heat until ginger sizzles. Add shrimp, peppers, green onions and chili flakes; stir-fry about 3 minutes. Add orange juice mixture; simmer about 5 minutes or until shrimp is cooked through and sauce has thickened. Transfer to serving dish or 4 plates. Sprinkle with Almond Accents. Serve with steamed rice, if desired.

Serves 4

*Nutrition Information Per Serving: 344 calories; 12 g fat; 252 mg cholesterol; 690 mg sodium; 27 g carbohydrate; 2 g fiber; 31 g protein*

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