

Crispy Shrimp with Mango in Lettuce Cup



Ingredients (10 portions)

Amount	Measure	Name
30.00	oz	Shrimp, breaded
8.00	oz	Hellmann's Real Aioli Wasabi Flavor
2.00	tbsp	Honey
2.00	cup	Mango , diced
4.00	head	Lettuce, Bibb
4.00	floz	Knorr Ready-To-Use Sweet Red Chili Sauce 4 x 0.5 GA
1.00	tbsp	Sesame seeds , black, toasted
10.00	slices	tomato , wedges
0.25	cup	Cilantro , leaves, whole
4.00	oz	Oil

Preparation

Preheat fryer 375 degrees. fry shrimp till done and drain on a paper towel.

Blend wasabi aioli & honey. set aside

Add hot shrimp to Sweet Red Chili Sauce and toss, add mango.

Form cups from lettuce leaves. Place shrimp in center of cup; sprinkle with Honey Wasabi Sauce & sesame seeds. Garnish with tomato wedges & cilantro leaves. Serve immediately.