

# *Sauteed Tangerine Shrimp*

## Nutritional Highlights

- Oranges are a great source of vitamin C and are the base of the marinade for this recipe.
- Shrimp is a great source of lean protein that can be served alone or added to mixed dishes for a unique flavor.
- Servings: 4

## Ingredients

- Juice of 4 tangerines or clementines
- 3 tangerines or clementines, peeled, sectioned, seeds removed
- 1 Tbsp grated fresh ginger (1-inch piece)
- 1 garlic clove, minced
- 1 lbs large shrimp (21-25 per lb), peeled, deveined
- 1 Tbsp olive oil
- Sea salt & freshly ground black pepper, to taste
- 4 scallions, thinly sliced
- 2 Tbsp chopped fresh cilantro

## Directions

- Combine the clementine sections and juice, ginger, garlic, and shrimp in a bowl. Toss to coat the shrimp. Cover and set aside.
- Heat oil in a large skillet over medium-high heat. Remove the shrimp from the marinade, and reserve marinade in the bowl. Place shrimp in the hot skillet, and saute for 2-3 minutes per side until they turn pink. Remove the cooked shrimp from the pan and place on a platter covered loosely with foil to keep warm.
- Pour the reserved marinade, with orange sections, into the skillet, increase heat to high, and boil until the marinade has reduced by half, about 30 seconds.
- Turn off heat and stir in cilantro, scallions, and shrimp. Season with salt & pepper to taste and serve warm over brown rice.