

Tupperware®

Serves: 8–10 • Serving size: 5 shrimp



PREP: 15 minutes
COOK: 6 minutes

SHRIMP with Spicy Cocktail Sauce

2 lbs./1 kg large fresh shrimp, peeled and deveined, with tails on
½ tsp. kosher salt
2 garlic cloves, peeled and minced
½ cup tomato or vegetable juice
6 ripe tomatoes, roughly chopped
4 tbsp. prepared horseradish
4 tbsp. fresh lime juice
2 tbsp. Worcestershire sauce
1 tsp. celery salt
3 dashes hot sauce

1. In a large bowl, toss together shrimp and salt. Transfer shrimp to base of the Tupperware® SmartSteamer. Fill water tray to minimum fill line. Place steamer base over water tray. Cover and microwave on high power 3 minutes. Remove from microwave, stir to redistribute shrimp. Microwave on high power an additional 3 minutes. Remove from microwave; set aside.
2. In the base of the Power Chef® System fitted with the blade attachment, combine garlic, tomato juice, tomatoes, horseradish, lime juice, Worcestershire, celery salt and hot sauce. Cover and pull cord until mixture is the consistency of thick tomato sauce.
3. Serve shrimp warm or cold with cocktail sauce.

Nutritional Information (per serving):

Calories: 130 Total Fat: .5g Saturated Fat: 7g Cholesterol: 30mg
Carbohydrate: 29g Sugar: 5g Fiber: 3g Protein: 3g Sodium: 410mg
Vitamin A: 2% Vitamin C: 60% Calcium: 4% Iron: 10%

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