

Seared Shrimp Tortilla Bites



Nothing beats an appetizer that looks fancy and doesn't require a whole lot of work. Large shrimp size varies so the yield may vary slightly. If mango is out of season, you could try fresh pineapple or, in a pinch, frozen mango.

Cook time: 20 minutes
Makes 24 Tortilla Bites

Ingredients:

1lb	large peeled uncooked shrimp (about 24)	500 g
4 tsp	olive or peanut oil	20 mL
2	thinly sliced garlic cloves	2
pinches	salt	pinches
2 tbsp	chopped coriander	30 mL

Peanut Sauce:

½ cup	peanut butter	75 mL
2 tbsp	lime juice (1 or 2 limes)	30 mL
2 to 3 tsp	hot sauce	10 to 15 mL
1 tbsp	soy sauce	15 mL
2 tsp	finely grated peeled ginger	10 mL
1	large garlic clove, minced	1
1	ripe but firm mango	1
	mini scoop shaped tortilla chips	24
	Garnish: small coriander leaves (optional)	

Directions:

1. If using frozen shrimp, thaw and pat dry well. Discard tail shell, if still on.
2. Heat oil in a large frying pan over medium-high heat. Add shrimp, garlic and salt. Stir fry until shrimp is pink, about 4 minutes. Toss with coriander. Refrigerate to cool or cover and refrigerate overnight.



3. Stir peanut butter with lime juice, hot sauce, soy sauce, ginger and garlic. Stir in a little water if needed until a thick sauce-like consistency. Sauce can be made a couple of days in advance then covered and refrigerated.

4. Peel mango and cut fruit from pit. Dice into ½-inch (1.5 cm) pieces. Just before serving, assemble bites. Spoon about 1 to 1½ tsp (5 to 7 mL) peanut sauce into tortilla scoop. Top with a shrimp, mango piece and coriander leaf if using. Repeat with remaining shrimp. You may have a bit of sauce leftover depending on the number of shrimp you have.