

# Grilled Shrimp with Spicy Chili Sauce



**PREP TIME : 2 MIN**

**COOK TIME : 7 MIN**

**SERVES : 4**

## **Ingredients :**

- **1 lb (500 g) medium, raw shrimp, peeled**
- **1/3 cup (80 mL) VH<sup>®</sup> Spicy Thai Chili Sauce**
- **1 tbsp (15 mL) fresh lime juice**
- **2 tbsp (30 mL) finely chopped fresh cilantro**
- **PAM<sup>®</sup> Grilling Spray**

## **Directions :**

- 1. Heat grill to medium-high. Add shrimp to grill basket; spray basket with PAM<sup>®</sup> Grilling Spray . Grill shrimp, shaking basket occasionally to redistribute shrimp, until shrimp are cooked through and bright pink, about 7 minutes.**
- 2. While shrimp are cooking, stir together VH<sup>®</sup> Spicy Thai Chili Sauce, lime juice and fresh cilantro in medium glass or metal bowl. Once cooked, add shrimp to sauce and toss to coat and serve.**

## **Tip:**

**If not using a grill basket, avoid shrimp falling through the grill by placing shrimp in a piece of foil sprayed with PAM<sup>®</sup> Grilling Spray.**