

Apricot Soy Glazed Shrimp

Servings per recipe: 1

Each serving counts as 1 protein

Each serving is 120 calories

Sweet apricot flavored Stevia is just the ticket for this super flavorful skewered shrimp dish that's sure to satisfy.

Ingredients

For the Glaze:

- 1/2 cup strongly brewed apricot-flavored herbal tea
- 10 drops Stevia Apricot drops
- 5 drops liquid stevia, or more to taste
- 1/3 cup Braggs liquid amino acids or low sodium soy sauce
- 1 garlic clove, minced
- 1 Tablespoon finely chopped fresh ginger



Protein

- 100 grams large shrimp, shelled and deveined

Directions

1. Make the glaze by combining all the ingredients in a small saucepan and simmering until slightly reduced and thickened, about 5 minutes. Set aside.
2. Thread the shrimp on bamboo or metal skewers. Prepare an indoor or outdoor grill with a nonstick rack.
3. Grill the shrimp, while brushing frequently with the glaze, until pink, about 2 minutes per side. Transfer skewers to a serving plate. Boil remaining glaze for 1 minute and pour over cooked shrimp. Serve immediately.