

**Sautéed Sweet Chili Shrimp, Crispy Pineapple & Jumbo Shrimp**  
*Crispy Pineapple, Sweet Chili Sauce, Micro Greens*  
**By, Chef Steven Ferneding**

Makes 4 Servings

**Ingredients:**

4 tablespoons of of avocado oil (divided)  
1 small bottle of Sweet Chili Sauce, or 1/2 large bottle  
1/2 bag of Jumbo Shrimp (peeled, deveined, pat dry)  
1 cup of Spinach  
1/2 can of coconut cream  
1/2 tablespoon of black and white sesame seeds  
Salt and Pepper  
1 fresh pineapple (sliced in chunks) (pat dry)  
Micro Greens - Garnish

**Equipment Needed:**

Large sauté pan  
Tongs  
Spatula  
Paper towels

**Let's Cook!**

**Step 1:**

Heat large sauté pan over medium high heat. Add 2 tablespoons of oil.

**Step 2:**

Add pineapple to hot oil and spread out in a single layer. Cook for 2 minutes on each side or golden brown. Remove and place on paper towels.

*\*Chef Tip: (Pineapple will release from pan, when ready to flip.)*

**Step 3:**

Return pan to heat and add 2 tablespoons of oil to pan, season shrimp (both sides) with salt and pepper, and carefully place into hot oil. Flip shrimp after one minute.

**Step 4:**

Add sweet chili sauce and allow to gently boil. Stir together. Reduce heat to medium and add coconut cream.

**Step 5:**

Add spinach to sauce and allow to rest on top for 30 seconds, Stir to combined and continue to cook until spinach in wilted. Add in pineapple and stir to combine. Remove pan from heat.

**Step 7:**

Pour shrimp and sauce in serving platter and top with black and white sesame seeds and micro greens.