

# HABANERO MANGO SHRIMP



**Prep Time:** 5 minutes

**Cook Time:** 10 minutes

**Servings:** 4

## Ingredients

- 24 oz. jumbo shrimp, thawed if frozen
- ½ cup ¡Gusto! Sweet Habanero Mango seasoning
- 1 teaspoon canola oil

## Directions

1. Pat shrimp dry and place in a medium-sized bowl.
2. Add ¡Gusto! Sweet Habanero Mango seasoning to bowl and toss, ensuring each shrimp is evenly coated in seasoning.
3. Heat a sauté pan over medium-high heat. Add oil and swirl pan to coat. Once pan is hot, add the seasoned shrimp.
4. Cook shrimp for approximately 2-3 minutes per side, or until they turn opaque.
5. Serve and enjoy!

