



Korean Shrimp Sauce

10
minutes
or less

INGREDIENTS

1/3 cup Hy-Vee thick & rich ketchup
1 tbsp gochujang Korean chili sauce
2 tsp refrigerated ginger paste
1/2 tsp Hy-Vee crushed red pepper
Fresh cilantro, for garnish
Cooked tail-on, peeled & deveined raw Argentina red shrimp (16 to 25 count), cooked and/or 100% natural cooked shrimp (16 to 20 count), chilled; for serving

PREPARATION

- 1** Whisk together ketchup, gochujang, ginger paste and red pepper in a small bowl.
- 2** Garnish with cilantro; serve with shrimp.

NUTRITION FACTS

Calories: 45
Total Fat: 0g
Saturated Fat: 0g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 270mg
Carbohydrates: 10g
Fiber: 0g
Sugar: 7g
Protein: 0g