



Stir-Fry Shrimp in Coconut, Condensed Milk & Cream Sauce

1 ½ tblsp	olive oil
700g	jumbo shrimp, peeled and de-veined
1 ½	green onion, chopped
1 ½ tblsp	amaretto liqueur
70g	coconut milk
10g	HACO Cream Sauce
3 tblsp	sugar (or to your desired sweetness)
1 ½ tblsp	coconut extract
1 ½ tblsp	vanilla extract

For the shrimp

- Heat the olive oil in a frying pan or wok over medium-high heat. Sauté the shrimp for 2-3 minutes. Add green onion and CAREFULLY add the amaretto. Cook 1-2 minutes more until shrimp begins to caramelize. Remove the shrimp from the pan and set aside. Add shrimp back into pan along with the coconut and vanilla extracts. Simmer 1-2 more minutes and serve.

For the sauce

- Add **HACO Cream Sauce**, coconut milk, and sugar to the pan. Simmer on medium, stirring occasionally, until it begins to thicken and is reduced by half (about 3 to 5 minutes).