

Maine Arts Camp

Recipe: Sriracha Shrimp over “Zoodles” (Zucchini Noodles)

Chef: Charlie Limoggio CEC

Servings: 4

Quantity	Unit	Ingredient	Prep Notes
6	Medium	Zucchini	
1	Teaspoon	Kosher salt	
1	Pound	Shrimp	Peeled and deveined
1	Tablespoon	Olive oil	
1	Medium	Shallot	Sliced very thin
2-3	Tablespoons	Sriracha sauce	More=more heat
1	Tablespoon	Tomato paste	
1	Tablespoon	Brown sugar	Packed
½	Cup	Fresh basil leaves	Sliced thin
	To taste	Kosher salt & ground pepper	

1. Prep all ingredients before starting as this recipe goes very quickly!
2. Julienne the zucchini into very thin strands like noodles. It is easiest to do this with a mandolin or spiraling tool. If not, a \$10 julienne slicer does the trick also. Try to avoid using the seeded center of the zucchinis as they don't hold up as well. Lay the "zoodles" out on paper towels and sprinkle with about 1 teaspoon of salt. This helps to remove some of the excess water in the squash.
3. Boil a large pot of water and add in a pinch of salt. Blanche the zucchini noodles for 1 minute, reserve 1 cup of the zucchini water and drain water and zoodles QUICKLY.
4. In a small bowl, mix the Sriracha, tomato paste, brown sugar, salt and pepper together.
5. Warm the olive oil over medium heat in a large sauté pan. Sauté the shallots until just translucent and stir in the Sriracha mixture. Add in the prepared shrimp and sauté for a few minutes until barely pink (careful as the Sriracha mixture will pop in the hot pan). Stir in the butter and 1 cup reserved water and stir until the butter has just melted and creates a sauce. Place the shrimp on top of the zucchini noodles on each plate and top with the pan sauce. Garnish with sliced basil.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.