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Sesame-Orange Shrimp

- 3 Tablespoons sesame seeds (white, black or a mix)
- 2 Large egg whites
- ¼ Cup cornstarch
- ¼ Teaspoon salt
- ¼ Teaspoon freshly ground pepper
- 1 Pound peeled and deveined raw shrimp (21-25 per pound)
- 2 Tablespoons canola oil, divided
- ¾ Cup orange juice
- ¼ Cup dry sherry (see Note)
- 2 Tablespoons reduced-sodium soy sauce
- 1 Teaspoon sugar
- 1 Scallion, thinly sliced

- 1) Whisk sesame seeds, egg whites, cornstarch, salt and pepper in a large bowl. Add shrimp and toss to coat.
- 2) Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add half the shrimp and cook until golden, 1 to 2 minutes per side. Transfer to a paper towel-lined plate to drain. Repeat with the remaining 1 tablespoon oil and the rest of the shrimp.
- 3) Add orange juice, sherry, soy sauce and sugar to the pan. Bring to a boil and cook, stirring occasionally, until slightly thickened and reduced by half, 4 to 6 minutes. Return the shrimp to the pan and stir to coat with the sauce. Serve immediately, with scallion sprinkled on top.

Makes 4 servings

