

— AMERICA'S —
TEST KITCHEN

Honey-Sriracha Shrimp Lettuce Wraps

YIELD Serves 4**TIME** 35 minutes

Why This Recipe Works

Honey provided a glossy shine to the sauce and added a floral sweetness to offset sriracha's spice.

Gather Your Ingredients

- ☐ 1 carrot, peeled and cut into 2-inch matchsticks
- ☐ 2 tablespoons rice vinegar
- ☐ ¼ cup mayonnaise
- ☐ ¼ cup sriracha, divided
- ☐ 1 tablespoon honey
- ☐ 1 tablespoon soy sauce
- ☐ 1½ pounds extra-large shrimp (21 to 25 per pound), peeled,

Before You Begin

- * We prefer untreated shrimp—those without added sodium or preservatives such as sodium tripolyphosphate (STPP). We like to garnish these wraps with chopped peanuts. Serve with a side of rice, if desired.

Instructions

1. Combine carrot and vinegar in bowl; set aside, tossing occasionally. Combine mayonnaise and 2 tablespoons sriracha in second bowl. Whisk honey, soy sauce, and remaining 2 tablespoons sriracha together in third bowl.

deveined, and tails removed, cut into ½-inch pieces

- ☐ ¼ teaspoon table salt
- ☐ 2 tablespoons vegetable oil
- ☐ 4 scallions, white parts minced, green parts sliced thin on bias
- ☐ 1 head Bibb lettuce (8 ounces), leaves separated

- 2.** Pat shrimp dry with paper towels and sprinkle with salt. Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add shrimp and scallion whites and cook until shrimp are spotty brown and just cooked through, about 3 minutes. Add honey mixture and cook until sauce is thickened and clings to shrimp, about 1 minute.
- 3.** To serve, fill lettuce leaves with pickled carrots, shrimp mixture, sriracha mayonnaise, and scallion greens.