



Crazy Shrimp *(adapted from Idaho a la cARTe)*

- 1-1/4 cups chopped onions
- 1/2 cup chopped celery
- 2 tablespoons vegetable oil
- 1 cup cherry tomatoes, quartered
- 1 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes
- 1 teaspoon Old Bay seasoning
- 1/2 cup ketchup
- 1 pound large uncooked shrimp, peeled and cleaned
- 1/2 cup water
- 1/2 cup peanut butter

Heat vegetable oil in a large sauté pan until shimmering. Lower heat to medium low and cook onion and celery until softened. Do not brown. Add tomatoes, salt, pepper flakes, Old Bay seasoning and ketchup. Stir well to combine; cover pan and simmer over low heat for 15 minutes, stirring occasionally. Increase heat to medium and add water and peanut butter. Stir until incorporated. Add shrimp, cover and cook for 5 minutes or until shrimp have turned pink. Do not overcook. Serve over rice or noodles. Serves 4.