

hoisin-glazed shrimp skewers

TOTAL TIME: 15 MINUTES | SERVES 4

Thread the **shrimp** onto skewers, then wrap the skewer ends with foil. Broil, basting with $\frac{1}{4}$ cup **hoisin sauce**, until opaque, 2 to 3 minutes per side; sprinkle with **sesame seeds**. Toss 1 sliced **cucumber** with 2 sliced **scallions** and 2 table-spoons each **rice vinegar** and **canola oil**; season with **salt** and **pepper**. Serve with the shrimp.

Use 1 pound raw peeled and deveined medium or large shrimp

