



Garlic & Ginger Shrimp Stir-Fry

Preparation time: 10 mins

Cooking time: 10 mins

Makes 4 servings (double recipe for leftovers – yum!)

- 1¼ lb. large shrimp (no tail)
- ½ tsp. Sea salt
- 1 tsp. Pepper
- ½ tsp. crushed red pepper flakes (or less)
- ½ Tbsp. sesame oil
- 1 Tbsp. fresh ginger-minced
- 1 Tbsp. garlic-minced
- 1 cup red bell peppers-chopped
- 2 Tbsp. white wine
- 1 Tbsp. Lemon juice
- 2 Tbsp. rice vinegar
- 1 cup orange sections-sliced (about 2 oranges)
- 1 cup green onions-chopped
- 2 cups cooked brown rice

1. In a bowl, season shrimp with salt. Set aside.

2. Combine oil, ginger, and garlic in a wok over medium-high heat; saute for 3 minutes. Add shrimp; cook 2 minutes. Add peppers; cook 2 more minutes, stirring frequently. Add wine, vinegar, and lemon juice; bring to a simmer; cook for 2 minutes. Stir in oranges, pepper, and red pepper flakes.

3. Top shrimp mix with green onions and serve with ½ cup of brown rice, if desired.