

SHRIMP AND CABBAGE STIR FRY



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Toasted Sesame Oil Divided	2 Tbsp.	Coleslaw Mix (16oz)	1 Bag
Grated Fresh Ginger	3 Tbsp.	Salt	½ Tsp.
Minced Garlic	1 Tbsp.	Low Sodium Soy Sauce	2 Tbsp.
Large Shrimp	1 Lb	Chopped Fresh Cilantro	½ Cup
Scallions Sliced	6		
Red Bell Pepper, Thinly Sliced	½		



PREPARATION

- Heat sesame oil in a large skillet over medium-high heat.
- Add the shrimp and cook for 1-2 minutes on each side or until they are pink and opaque. Remove the shrimp and set aside.
- In the same skillet, add the remaining tablespoon of sesame oil. Add the grated ginger and minced garlic, and stir-fry for about 30 seconds or until fragrant.
- Add the sliced white parts of the scallions and the red bell pepper to the skillet. Stir-fry for 2-3 minutes until the vegetables start to soften.
- Add the coleslaw mix to the skillet. Stir-fry for another 3-4 minutes, or until the cabbage is tender but still crisp.
- Sprinkle the salt over the vegetables and add the soy sauce. Mix well to combine all the ingredients.
- Add the cooked shrimp back into the skillet. Toss everything together and heat through for about a minute.
- Turn off the heat and stir in the chopped cilantro and the green parts of the scallions.
- Serve and Enjoy!