



SHRIMP ZUCCHINI STIR-FRY



INGREDIENTS

ITEM	QUANTITY
• Shrimp, Peeled and Deveined	5 oz
• Medium Zucchini, Sliced Into Ribbons or Thin Rounds	1
• Sliced Red Bell Peppers	⅓ cup
• Canned Bamboo Shoots, Rinsed.	⅓ cup
• Garlic-infused Olive Oil	1 tbsp
• Tamari	1 tbsp
• Freshly Grated Ginger	1 tsp

SERVING SIZE 1



PREPARATION

- Heat garlic-infused olive oil in a large skillet over medium-high heat.
- Add peppers and cook for about 3 minutes until slightly tender.
- Stir in zucchini and cook for another 3 minutes.
- Add shrimp, ginger, and bamboo shoots and cook for 4-6 minutes, until shrimp are pink and fully cooked.
- Stir in tamari and toss.