

Shrimp Stir Fry

1 jar Pad Thai sauce
Small bag frozen shrimp, thawed
2 or 3 cloves garlic, peeled & chopped
1 large white onion, chopped
1 red pepper, chopped
1 green pepper, chopped
Piece of ginger, peeled & chopped
Carrots, peeled & chopped
Optional: add other veggies of choice
Coconut oil
Lime

Heat a large spoon of coconut oil in pan. Add garlic cloves, onions, ginger, carrots, and peppers and sauté till veggies are el dente. Add jar of pad Thai sauce and stir well. Add the shrimp while continuing to stir.

When cooked to desired consistency, remove from heat to serving platter and squeeze lime juice on top.

Serve with basmati rice and enjoy!