



Coconut Shrimp Stir-Fry

Prep Time: 10 minutes

Cook Time: 15 minutes

Makes: 2 servings

10 SeaPak® Coconut Shrimp, frozen

1 cup instant rice

1 cup water

1 can light coconut milk

1 cup julienne carrots

1 cup julienne red peppers

½ cup scallions, chopped

½ cup snow peas

1 packet orange marmalade sauce (in carton with SeaPak® Coconut Shrimp)

¼ cup mandarin oranges, drained

Crushed peanuts

Salt

PREPARE the shrimp according to package directions.

COMBINE instant rice, light coconut milk, water and pinch of salt in a pot. Cover and bring mixture to low boil and reduce heat to medium low. Stir occasionally until rice is fully cooked.

SAUTÉ carrots, red peppers, scallions and snow peas in a pan for 4 to 6 minutes. When vegetables are cooked to desired tenderness, remove from heat and place in a large bowl.

ADD shrimp and orange marmalade sauce to the bowl with vegetables and toss. Add salt to taste.

PLACE rice on a serving plate. Top with shrimp and vegetables. Add mandarin oranges and sprinkle with crushed peanuts.

For more great recipes, check out SeaPak.com!