



SHRIMP STIR-FRY

- 2 Tbsp. coconut oil
- 1 Tbsp. **Oh! So Garlic**
- 1 tsp. **Sunset Seasoned Salt**
- 2 cups broccoli florets
- 1 small red pepper, julienned
- 1 small green pepper, julienned
- 1 small onion, sliced
- ½ cup **Handcrafted Moroccan BBQ Sauce**
- 18-25 count frozen medium cooked shrimp

Melt the coconut oil in a wok on medium-high heat.

Add **Oh! So Garlic** and sauté for about 30 seconds, then add the veggies and stir, until well coated. Sprinkle with **Sunset Seasoned Salt**. Stir frequently and cook for about 7-8 minutes. Add **Handcrafted Moroccan BBQ Sauce**, mix well to coat. Add shrimp and toss. Cook another 5-7 minutes.

(If using raw shrimp, cook shrimp in a separate pan, then combine with cooked vegetables).

Serve over brown rice.

