



# LEMON SHRIMP STIR-FRY

## Ingredients:

- 2 cups instant brown rice
- 1 tsp paprika
- 1 Tbsp chili paste
- 1 lemon, juiced, divided
- 1 lb frozen peeled & deveined shrimp
- 1 Tbsp olive oil
- 2 cloves garlic, minced
- 1 medium zucchini, cut in half & sliced
- 1 (8 oz) bag sugar snap peas, ends trimmed

20 Min | Serves 6

Nutrition Facts	
6 servings per recipe	
<b>Serving size</b>	(193g)
<b>Amount per serving</b>	<b>220</b>
% Daily Value*	
<b>Total Fat</b> 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
<b>Cholesterol</b> 95mg	32%
<b>Sodium</b> 480mg	21%
<b>Total Carbohydrate</b> 31g	11%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sugars	0%
<b>Protein</b> 14g	
Vitamin D 0mcg	0%
Calcium 65mg	6%
Iron 1mg	6%
Potassium 234mg	4%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Preparation:

1. Prepare rice according to package directions. Fluff with a fork & set aside.
2. In a large bowl, add paprika, chili paste & half the lemon juice. Stir to combine. Add shrimp & mix well.
3. In a large skillet, heat oil over medium-high. Add garlic, zucchini & sugar snap peas. Sauté 5-7 minutes or until crisp-tender.
4. Add shrimp & marinade to skillet. Cook 4-6 minutes or until pink. Add remaining lemon juice. Toss to combine.
5. Serve shrimp & vegetables over rice.