

## Shrimp Stir-fry Skillet

SERVING: 6 YIELD: 1 CUP

PREP TIME: 5 MIN TOTAL TIME: 30 MIN

## Ingredients

- 1 pkg (20oz) Frozen Deluxe Stir-fry Vegetables
- 1 cup Water
- 1 cup Instant Brown Rice
- 1 pkg (12oz) Frozen Cooked Shrimp, develoed, tail-off
- 2 tbsp Sesame Sauce, (P.F. Chang's)
- 1 tbsp Soy Sauce Reduced Sodium
- 1 tbsp Chile Garlic Sauce, (Lee Kum Kee)
- 1 tbsp Extra Virgin Olive Oil
- 1 tsp Corn Starch
- 1/2 tsp Cilantro Leaves, seasoning
- 1/2 tsp Onion Powder
- 1/4 tsp Ground Ginger, seasoning

## Directions

- 1. Add cooking oil spray to a large skillet over medium-high heat. Add frozen vegetables. Cook for about 2-4 minutes.
- 2. Using a small pot, bring 1 cup water to boil. Add 1 cup instant rice, stir, and reduce to medium heat. Cover and cook 5 minutes. After cook time, remove from heat, stir, and let sit for 5 minutes.
- 3. Add frozen shrimp to large skillet. Stir and cook 6-8 minutes.
- 4. In a small container, combine sesame sauce, soy sauce, chile garlic sauce, oil, cornstarch, and seasonings.
- 5. Add sauce mixture and cooked rice to large skillet. Stir and cover. Simmer on medium heat for 5 minutes. Enjoy!

## **Nutrition Facts**

6 servings per container

Serving size 1 cup (0.0g)

**Amount Per Serving** 

Potassium 290mg

Calories	<b>230</b>
9/	6 Daily Value*
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 120mg	40%
Sodium 800mg	35%
<b>Total Carbohydrate</b> 37g	13%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes <1g Added Sugars	1%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 1.1mg	6%

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.

\*Cost information includes lower cost ingredients found at local grocery store 04/21/23.





Cost Per Recipe

\$10.68

Cost Per Serving













Amount Per Servin	g
Calories 100 Ca	alories from Fat
	% Daily Value
Total Fat 2g	3
Saturated Fat 0	.5g <b>2</b> '
Trans Fat 0g	
Cholesterol 18	0mg <b>60</b>
Sodium 710mg	30
Total Carbohy	drate 2g 1
Dietary Fiber 0g	0
Sugars 0g	
Protein 20g	
Vitamin A 4% •	Vitamin C 0
Calcium 8% •	Iron 2%
*Percent Daily Values are diet. Your daily values ma depending on your calori Calories	ay be higher or lower e needs:
Total Fat Less that Saturated Fat Less that Cholesterol Less that Sodium Less that Total Carbohydrate Dietary Fiber	n 20g 25g n 300mg 300mg

Nutrition Facts
about 7 servings per container
Serving size 3/4 cup (85g)

Calories

Vitamin D 0mcg Calcium 29mg Iron 0.5mg Potassium 200mg

Total Fat 0g
Saturated Fat 0g
Trans Fat 0g
Trans Fat 0g
Chotesterol 0mg
Sodium 15mg
Total Carbohydrate 7g
Dietary Fiber 2g
Includes 0g Added Sugars
Protein 2g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

30

Nutrition Facts		Amount/serving	% Daily Value	Amount/serving % Dail	y Value
		Total Fat 1g	1%	Total Carbohydrate 7g	3%
about 12 servi		Saturated Fat 0g	0%	Dietary Fiber Og	0%
per contain		Trans Fat 0g		Total Sugars 6g	
Serving size 2 tbsp (33g)		Cholesterol Omg	0%	Incl. 4g Added Sugars	8%
	Sodium 500mg	22%	<b>Protein</b> 0g		
Calories per serving	<b>35</b>	Vitamin D Omcg O% • C	alcium 0mg 0% •	Iron Omg 0% • Potassium Omg 0%	6

Nutrition Fa Serv. Size: 2 tbsp (30 Servings About 6				
Amount Per Serving				
Calories 30				
% Daily Value*				
Total Fat 0g	0%			
Sodium 1560mg	65%			
Total Carb. 6g	2%			
Dietary Fiber 2g	8%			
Sugars 4g				
Protein < 1g				
* Percent Daily Values are based on a 2,0	00 calorie diet.			