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## *Shrimp, Shiitake, and Snow Pea Stir fry*

Serves 2

### *Ingredients:*

- 3 TBSP rice vinegar
- 2 TBSP coconut aminos
- 2 garlic cloves, thinly sliced
- 1 tsp fresh ginger, minced
- ¼ tsp red pepper flakes
- ¼ tsp salt
- 2 TBSP coconut oil
- 8 oz shiitake mushrooms, stemmed and sliced
- 1 lb. medium shrimp, peeled and deveined
- 2 cups snow peas, trimmed
- 2 celery stalks, sliced on an angle
- 1 TBSP toasted sesame oil
- ½ cup unsalted cashews, roasted and coarsely chopped
- 2 green onions, sliced

### *Preparation:*

1. In a small bowl mix the vinegar, coconut aminos, garlic, ginger, red pepper flakes, and salt. Set aside.
2. Heat the coconut oil in a large skillet or wok over medium-high heat. Add the mushrooms and cook, stirring, until just starting to become tender, about 3 minutes.
3. Stir in the vinegar/spice mixture and cook until slightly reduced, about 1 minute. Add the shrimp, snow peas, and celery, and cook, stirring, until the shrimp are opaque throughout, 3 to 4 minutes. Stir in the sesame oil and cashews. Top with green onions and serve with rice.



*Food Fairy Note:* If you can't find roasted unsalted cashews, buy raw unsalted cashews and roast them in a 375° oven for 6 to 7 minutes, or until golden brown, stirring once.

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