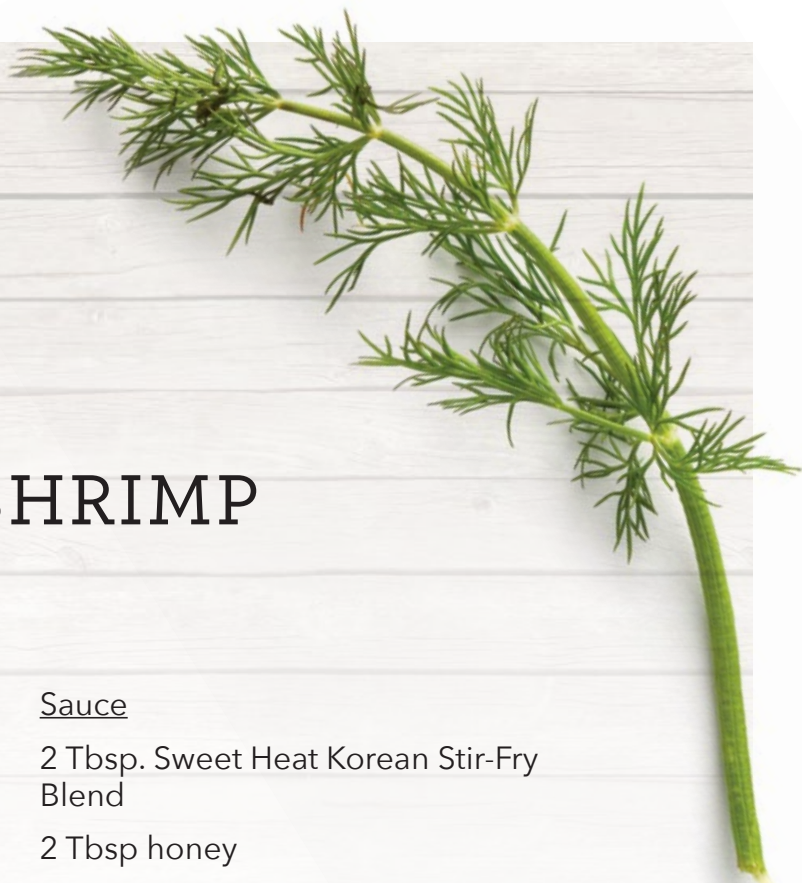




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SWEET HEAT SHRIMP STIR-FRY

1 Tbsp. olive oil

½ yellow pepper, cut into thin slices

½ orange pepper, cut into strips

8 medium-sized mushrooms, sliced

1 Tbsp. **Onion, Garlic & Herb Seasoning**

2 tsp. **Sweet Heat Korean Stir-Fry Blend**

2 Tbsp. butter

15- 20 medium shrimp, peeled and deveined

Salt and pepper

Sauce

2 Tbsp. Sweet Heat Korean Stir-Fry Blend

2 Tbsp honey

1 Tbsp. soy sauce

2 Tbsp. water

In a bowl, combine sauce ingredients and set aside.

Heat oil in a large skillet over medium heat, add vegetables and seasonings and stir-fry for 4-5 minutes. In a separate pan, melt butter over medium heat; add shrimp, salt and pepper to taste. Cook, stirring occasionally, until pink, about 2-3 minutes. Combine cooked shrimp, vegetables and sauce. Simmer for 4-5 minutes. Serve with noodles or rice.



- Sweet Heat Korean Stir-Fry Blend
- Onion, Garlic & Herb Seasoning