



Garlic Pepper Shrimp Over Rice

Prep Cook Time: 20 minutes

SERVES 4

Ingredients:

- 2 pouches of Boil in bag rice
- 2 tablespoons of canola or vegetable oil
- 1 (16 oz) bag Frozen Japanese Vegetable Blend
- 1 (10 oz) package Ginger Teriyaki Finishing Sauce
- 1 teaspoon pepper
- 1 lb 51/60 White P&D Shrimp

Steps

1. Cook rice by following package instructions.
2. Preheat large sauté pan on medium high for 2-3 minutes. Place oil in pan, then add vegetables, sauce and pepper; bring to a simmer or cook until vegetables are almost crisp-tender.
3. Stir in shrimp; cook 1-2 minutes or just until shrimp turn pink and opaque. Serve over rice.

Source Publix Aprons. For more great recipes visit www.publix.com/aprons.