

15 Minute Shrimp & Cabbage Stir Fry

8 ingredients · 15 minutes · 2 servings



Directions

1. Heat half the coconut oil in a large skillet over medium heat. Add the shrimp, minced garlic, lemon juice and red pepper flakes. Saute until shrimp is pink and cooked through (about 2 to 3 minutes). Transfer the shrimp and juices into a bowl and cover to keep warm. Set aside.
2. Place the skillet back over medium heat and add the remaining coconut oil. Add the green cabbage and season with sea salt and black pepper to taste. Saute for about 8 to 10 minutes, stirring occasionally. The cabbage is done when it is softened and starting to brown.
3. Add the shrimp and marinade back into the skillet and mix well. Divide onto plates and garnish with sesame seeds. Add extra red pepper flakes or hot sauce if you like it spicy. Enjoy!

Notes

More Carbs

Serve with brown rice or quinoa.

Leftovers

Store in an airtight container in the fridge up to 2 days.

Ingredients

- 2 **tbsps** Coconut Oil (divided)
- 1 **lb** Shrimp (raw, peeled and deveined)
- 3 Garlic (cloves, minced)
- 1 Lemon (juiced)
- 1/2 **tsp** Red Pepper Flakes
- 8 **cups** Green Cabbage (finely sliced)
- Sea Salt & Black Pepper (to taste)
- 2 **tbsps** Sesame Seeds

Nutrition

Calories	499	Cholesterol	429mg
Fat	19g	Sodium	318mg
Carbs	27g	Vitamin A	538IU
Fiber	10g	Vitamin C	141mg
Sugar	12g	Calcium	401mg
Protein	61g	Iron	4mg