



Red Pepper Shrimp Stir Fry

Ingredients:

1 lb shrimp, peeled and deveined
2 bell peppers (any color), sliced
1 cup snap peas
3 tbsp soy sauce
1 tbsp honey
1 tbsp sesame oil
1 tsp grated ginger
2 cloves garlic, minced
1 tsp red pepper flakes

Instructions:

Stir-fry shrimp until cooked; set aside.
Sauté bell peppers and snap peas in sesame oil.
Add soy sauce, honey, ginger, garlic, and red pepper flakes.
Toss in cooked shrimp, stir, and serve over brown rice for a spicy and metabolism-boosting dish!