

## Sesame Lemon Shrimp Stir Fry

3 TBSP	Coconut Aminos
3 TBSP	Lemon Juice
1 tsp	sesame oil
1 tsp	arrowroot powder
pinch	Stevia
1 lb	raw Shrimp, shelled and deveined
1 TBSP	Olive Oil
4	green onions, cut into one inch pieces
1 tsp	ground ginger
1/4 tsp	salt
1/2 lb	green beans
1/2 lb	cremini mushrooms, quartered
1 tsp	grated lemon zest

In a bowl, combine coconut amigos, lemon juice, sesame oil, arrowroot and Stevia. Add the shrimp, tossing to coat. Cover and let marinate in the refrigerator for 30 minutes to 1 hour.

In a large skillet, heat the olive oil, over medium heat. Add the scallions, garlic ginger and stir fry for about 1 minute. Add the green beans, mushrooms, salt and stir fry until the green beans are crisp tender, about 4 minutes.

Remove the shrimp but reserve the marinade. Add the shrimp to the skillet along with the lemon zest and stir fry until the shrimp almost opaque. Stir in the reserved marinade and stir fry until shrimp are pink and the sauce is slightly thickened. Serve over 1/2 cup to 3/4 cup of brown rice.

This recipe is adapted from **Sesame Lemon Shrimp Stir Fry**, *Great Taste-Low Fat*, Time Life Books, Alexandria , VA