

# 15 Min Shrimp Stir Fry

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♥ [lowcarblove.com/blog/15-min-shrimp-stir-fry](https://lowcarblove.com/blog/15-min-shrimp-stir-fry)

October 21, 2021



Yields: 4

## Ingredients:

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- 1/2lb shrimp

Sauce:

- 1/4 cup garlic chili
- 2 tablespoon soy sauce
- 1 tablespoon sesame oil
- 2 tablespoon sweetener
- 2 tablespoon honey alternative
- 1 teaspoon Sriracha
- 1 teaspoon garlic powder

Veggies:

- 1 cup Broccoli
- 1 cup Green beans

- 1 cup Zucchini
- Hand full of Cilantro

**Directions:**

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1. Make sauce first. Add all ingredients to a bowl.
2. Cook shrimp with a tablespoon of avocado oil.
3. Remove shrimp and then cook veggies.
4. Add sauce.
5. Enjoy.

**Nutrition:**

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Nutrition per serving:

- 4g Net Carbs
  - 6g Fiber
  - 10g Total carbs
  - 12g Protein
  - 4g Fat
  - 112 Calories
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