

Easy Shrimp (or Chicken) Stir Fry with Pad Thai Sauce

4 Servings

Ingredients:

½ cup roasted, peanuts, finely chopped
1 jar Pad Thai Sauce
¼ cup avocado or coconut oil
1 lb. frozen large raw shrimp, thawed and peeled
OR 2 lbs chicken, sliced for stir fry
1 small head Bok Choy, chopped into 1" pieces
1 red pepper, seeded & cut into 1" chunks
1 cup sugar snap peas
1 tbsp garlic, chopped
3-4 green onions, cut into 1 inch pieces using both white & green parts
¼ tsp dried chili flakes, or more to taste

Thaw shrimp. Peel, leaving tails on if desired. Pat dry with paper towel. Heat oil on medium high, in a large fry pan or wok. Add bok choy and stir-fry for 2 minutes. If using chicken, cook in oil until no longer pink then add bok choy and stir fry for 2 minutes.

Add shrimp and stir-fry for 2 minutes. Add peppers, peas, green onions, garlic, and red pepper flakes. Cook another minute. Add Pad Thai sauce and peanuts and stir fry for another 1-2 minutes or until shrimp are done.

Garnish with lime wedges, cilantro, extra peanuts and hot pepper flakes.