

Sweet and Sour Shrimp

Ingredients

- 12 oz. box frozen breaded Popcorn Shrimp
- 1 large green pepper
- 1 small onion
- 8 oz. frozen sliced carrots
- 8 oz. can pineapple chunks
- 1 jar Oriental Secrets Traditional Sweet and Sour Sauce

Preparation Steps

1. Prepare Popcorn Shrimp as instructed on box.
2. Clean and cut green pepper and onion into 1 inch pieces (separate onions into single pieces).
3. Preheat a skillet or wok over high heat and add 2 tablespoons vegetable oil.
4. Add green pepper and onions and cook till translucent
Stir well to prevent sticking.
5. Add sliced carrots, drained pineapple and Traditional Sweet and Sour Sauce. Stir, cover and simmer for 3 minutes.
6. Gently stir in cooked shrimp.
7. Serve over steamed rice. Makes 4-6 servings.

Nutritional Information