

Shrimp Pad Thai

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10 ingredients • 20 minutes • 2 servings

Ingredients

- **2 tbsps** Coconut Oil (other other cooking fat)
- **1/4 cup** Fish sauce
- **0.4 cup** Lime juice
- **2** Garlic clove
- **2 packages** Broccoli Slaw (prepackaged at grocery store)
- **3** Carrot (julienned)
- **16 ozs** Salad Shrimp (pre cooked and tails off)
- **1/2 cup** Cilantro
- **3** Green Onion (sliced)
- **0.3 cup** Cashews (roasted, unsalted)

Directions

1. Heat a large frying pan or wok over medium-high heat. Add coconut oil, fish sauce, lime juice, garlic, broccoli slaw, and julienned carrot. Cook stirring frequently until broccoli slaw and carrot are cooked al dente, about 5-7 minutes.
2. Add shrimp and cook 2-3 minutes just until shrimp are warmed. Add cilantro and green onions, cook 30 more seconds.
3. Garnish with chopped cashews. Omit if you want to recipe to be nut-free.