Spicy Shrimp Stir Fry

1 pound Shrimp, peeled and deviened (61-70 count)

2 cup Seafood Breader

¼ cup Bold & Zesty Sauce

2 tbsp Coconut

Oil for frying

1 cup broccoli flowerets

1 cup pea pods

½ sliced red bell peppers

6 mushrooms, thinly sliced

Preheat oil to 350°F. Moisten shrimp with water; shake off excess. Coat shrimp with Seafood Breader. Fry in oil for 1 ½ -2 minutes or until golden brown. Drain on a paper towel.

Using 1 tablespoon of oil from frying shrimp, sauté broccoli for about 1 minutes, then add remaining vegetables. Continue to sauté for additional 5 minutes until broccoli is tender crisp.

Meanwhile, place fried shrimp in a bowl. Drizzle shrimp with Bold & Zesty Sauce and toss to coat.

To serve place sautéed vegetables on platter and top with coated shrimp. Sprinkle with coconut and serve. Serves 6-8