



Shrimp Fajita Stir-Fry (Featuring RightRice!)



1/4th of recipe: 302 calories, 3g total fat (<0.5g sat. fat), 774mg sodium, 40.5g carbs, 7.5g fiber, 5g sugars, 26.5g protein

Prep: 5 minutes **Cook:** 15 minutes



Ingredients

1 pouch [Cilantro Lime RightRice](#)
3 cups sliced bell peppers
2 cups sliced onions
1 tbsp. fajita seasoning
12 oz. (about 24) raw large shrimp, peeled, tails removed, deveined
Optional toppings: light sour cream, fresh cilantro

Directions

In a medium pot, bring 1 1/3 cups of water to a boil. Add RightRice. Once returned to a boil, cover and remove from heat. Let stand for 10 minutes.

Meanwhile, bring an extra-large skillet sprayed with nonstick spray to medium-high heat. Add peppers, onions, and 1 1/2 tsp. fajita seasoning. Cook and stir until veggies are slightly softened and lightly browned, about 5 minutes. Add shrimp and remaining 1 1/2 tsp. fajita seasoning. Cook and stir until veggies are tender and shrimp are cooked through, about 4 minutes.

Reduce heat to low. Add cooked RightRice to the skillet. Cook and stir until well mixed, about 2 minutes.

MAKES 4 SERVINGS

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