



Thai Peanut Stir Fry

Ingredients for 4 portions:

- ¼ cup Sesame Oil
- 1 cup shredded carrots
- ½ cup diced red bell pepper
- ½ cup chopped green onion
- ¼ cup minced garlic
- 1 cup sugar snap peas (whole or chopped)
- 1 cup Sky Valley Organic Thai Peanut Sauce
- 2 ½ cup cooked brown rice



- Heat Oil medium high
- Add all veggies and sauté 3-4 minutes depending on your desired doneness
- Add Thai Peanut Sauce, stir and let simmer for 1 minute or more
- Serve on a bed of brown rice