

# Diablo Verde Shrimp Saute

## Ingredients

- 32 oz peeled wild caught shrimp (marinate with salt, pepper and garlic powder)
- 1 Green Bell Pepper (5 oz)
- 1 Red Bell Pepper (5 oz)
- 1 Squash (12 oz)
- 1 Zucchini (12 oz)
- 4 Garlic Cloves
- 1 1/3 cup Diablo Verde (14 oz)

## Steps

- Saute shrimp until fully cooked (but not overdone) drain any excess liquid
- Add vegetables and continue sauteing for 1-3 minutes
- Add Diablo Verde and mix, coating all shrimp and vegetables with sauce
- Garnish with fresh cilantro and enjoy a healthy meal
- May be served over rice, quinoa, pasta or potatoes