

## Surf & Turf Stir Fry w/ WildeBerryaki

### Ingredients:

½ pound beef steak cut into thin bite sized strips (marinate in ½ cup of WildeBerryaki for 2 hours)  
Salt & pepper to taste  
½ pound shrimp de-veined and washed  
4 cloves of minced garlic  
1 medium carrot julienned  
1 small onion sliced thinly  
½ teaspoon of grated ginger  
2 tablespoons cooking oil

### Instructions:

Preheat skillet or wok and add 2 tablespoons oil along with 4 cloves of minced garlic for approximately 15 seconds (this seasons the oil with a nice garlic flavor).

Immediately add sliced onions and carrots and stir until onions are translucent.

Remove veggies from pan and set aside.

In the same pan or wok, (do not wipe clean) stir fry WildeBerryaki marinated steak.

Add in shrimp and gently stir...shrimp will cook very quickly! (one minute or two...from gray to pink)

Pour veggies back into the pan and add ½ teaspoon of grated ginger and salt and pepper to taste.

Cook combined ingredients for 1 additional minute.

Serve immediately over steamed rice.