

Complete Blend Seasoning 24oz

Ingredients : Garlic, Onion, Ginger, Pepper, Salt, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$19.99

Sales price \$19.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Complete Blend Seasoning - 24oz

Elevate your culinary creations with Catch a Fire's Complete Blend Seasoning, now available in a generous 24oz large bottle. This versatile and flavorful seasoning combines the robust flavors of Garlic, Onion, and Ginger with the subtle heat of Pepper and the savory touch of Salt. Infused with a unique blend of Herbs & Spices, this seasoning is perfect for adding depth and richness to any dish.

Whether you're seasoning meats, vegetables, or soups, Catch a Fire's Complete Blend Seasoning provides a balanced and aromatic flavor profile that enhances every bite. With its larger size, you'll have plenty of this delicious blend to keep your kitchen well-stocked and your meals consistently flavorful.

Catch a Fire Spicy Garlic Ginger Shrimp

Ingredients:

- 1 lb (450g) large shrimp, peeled and deveined
- 2 tablespoons Catch a Fire Complete Blend Seasoning
- 3 tablespoons olive oil, divided
- 4 cloves garlic, minced

- 1 tablespoon fresh ginger, minced
- 1 red bell pepper, thinly sliced
- 1 small red onion, thinly sliced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/4 cup fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)
- Cooked rice or noodles (for serving)

Instructions:

1. **Season the Shrimp:** In a large bowl, combine the shrimp and 2 tablespoons of olive oil. Sprinkle with Catch a Fire Complete Blend Seasoning and toss to coat evenly. Let the shrimp marinate for at least 15 minutes to absorb the flavors.
2. **Prepare the Stir-Fry:** Heat the remaining 1 tablespoon of olive oil in a large skillet or wok over medium-high heat. Add the minced garlic and ginger, and stir-fry for about 30 seconds until fragrant.
3. **Cook the Shrimp:** Add the seasoned shrimp to the skillet and cook for 2-3 minutes on each side until they turn pink and opaque. Remove the shrimp from the skillet and set them aside.
4. **Stir-Fry the Vegetables:** In the same skillet, add the sliced red bell pepper and red onion. Stir-fry for about 3-4 minutes until the vegetables are tender-crisp.
5. **Combine and Finish:** Return the cooked shrimp to the skillet. Add the soy sauce and lime juice, and stir everything together until well combined and heated through.
6. **Garnish and Serve:** Remove the skillet from the heat. Garnish with fresh cilantro if desired. Serve the spicy garlic ginger shrimp over cooked rice or noodles, with lime wedges on the side for an extra burst of flavor.

This Spicy Garlic Ginger Shrimp recipe is sure to impress with its bold flavors and vibrant colors. Enjoy your culinary adventure with Catch a Fire Complete Blend Seasoning! ???

Reviews

There are yet no reviews for this product.

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