



Shrimp, Broccoli Foil Packet

Ingredients

- 1/2 cup soy sauce
- 1/4 cup [Fustini's Ginger and Honey balsamic](#)
- juice of 1 lime
- [Fustini's Ginger Crush olive oil](#)
- 1 teaspoon crushed red pepper
- 2 cups ___
- 1 lb. _____
- 1 cup ___
- _____

Sharon's Hint

For more heat, use Fustini's Spicy Korean balsamic and a dash of Farmstyle Sriracha. Alternatively, can be made on a campfire. Adapted from delish.com

Directions

Step 1.

Heat grill to high. In a small bowl, whisk together soy sauce, balsamic, lime juice and red pepper flakes until combined.

Step 2.

Among four pieces of foil, divide rice, shrimp and broccoli and pour over the marinade. Drizzle with a little olive oil and garnish with sesame seeds. Fold and seal edges of foil and grill until shrimp is pink and broccoli tender, 12 to 15 minutes.