Shrimp Sweet Stir Fry 4 Servings

3 cups	Shrimp
2 tsps	Garlic
2 tsps	Ginger
½ cup	Splenda TM Brand Sweetener
1 tsp	Oregano Leaves, Chopped
1 tsp	Basil Leaves, Chopped
1 tsp	Chives, Chopped
1 bag	16oz Stir-fry Vegetable Mix
1 bunch	Spaghetti or Egg Noodles
3 tbsps	Margarine

Start noodles in boiling water, cook until soft. In another pan, add shrimp, butter, spices and sweetener and cook on high until shrimp is pink. Add stir-fry vegetables and cook for another 5 minutes. Mix noodles and remove from burner and serve.