



Sauteed Ginger-Garlic shrimp

Hot pan with 2 tbs Canola, vegetable or grape seed oil, plus 2 tbs unsalted butter
Clean ½-1 pound Jumbo/Large fresh shrimp from The Shrimp Connection, Inc. Peeling, deveining,rinsing and drying.

2 tbs fresh minced garlic

2 tbs fresh chopped grated ginger

2 tbs fresh minced green onion

I mince all these ingredients together and toss into the hot oil for 30-60 seconds to tenderize the veggies

2 oz soy sauce added to the pan

Add cleaned shrimp and stir until cooked.

Add fresh chopped parsley

Serve over a bed of fried rice or Asian noodles

Attribution:

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