

Simple Stir Fry

1 lb. medium shrimp (U-41/50)

2 lbs Shanghai Gourmet Stir Fry mix

¼ cup olive oil

¾ cup Tennessee Gourmet™ Salad Dressing Plus

Note: Shanghai Gourmet is a mix of sugar snaps, baby corn, broccoli, green beans, water chestnuts, red peppers, carrots, and Kikurage mushrooms.

Peel & devein shrimp, leaving tails attached. In a medium sauté pan over medium heat, cook shrimp in olive oil until opaque, about 3 minutes. Remove shrimp from pan, keep warm. Add stir fry mix to pan with Tennessee Gourmet™ Salad Dressing Plus. Cook 6 to 7 minutes until vegetables are crisp-tender. Add shrimp, cover and simmer 1 to 2 minutes.