



### 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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