



Seoul City BBQ Shrimp Stir Fry

4 Servings

1 1/2 Lbs Shrimp, Deveined and Peeled
2 Lg Zucchini, Spiralized or Julienned
2 Lg Carrots, Spiralized or Julienned
1 Small Onion, Sliced Thinly
1 Tbsp Seoul City BBQ
2 Tbsp Canola Oil
2 Cups Sugar Snap Peas, Trimmed
5 Oz Dry Rice Ramen Noodles, Prepared
1/4 Cup Korean BBQ Sauce
Sesame Seeds for Presentation

Preparation:

Add the canola oil to a stir fry pan or a large sauté pan and heat on high temp. Add veggies and stir until starting to cook.

Next add the shrimp, bbq sauce and noodles. Stir fry gently until the shrimp is cooked, slightly pink, and remove from heat. The shrimp will finish cooking with the residual heat. Do not over cook as the shrimp will be rubbery and tough.

Lastly add the sugar snap peas. You want these crunchy so adding at the end will just warm them up.

Sprinkle with the sesame seeds and you are ready to serve!

Enjoy!