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WOKA SHRIMP
STIR FRY

INGREDIENTS

1 PURE FLAVOR® WOKA™

CUCUMBERS, sliced in half moons

1 GREEN ONION, sliced

1 GARLIC CLOVE, finely chopped

1 LB SHRIMP, deveined and shells removed

3 TBSP LIGHT SOY SAUCE

3 TBSP SWEET CHILI SAUCE

1 TBSP CANOLA OR PREFERRED NEUTRAL COOKING OIL

JAPANESE RICE SEASONING, to taste

DIRECTIONS

1 Add oil to a wok or large skillet on medium heat. Add shrimp to the dish along with soy sauce and sweet chili sauce. Cook for 4 minutes while stirring constantly.

2 Add in cucumber and cook for 1 minute.

3 Remove from heat, serve, and garnish with green onions and seasoning blend.



15 min

10 min | **5 min**
PREP. | COOKING



4



easy

