

THE **STIR FRY**
CUCUMBER
WOKA
A

pure
flavor



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 PREP. | 5 min COOKING



4



easy