

CHEF'S ADVANTAGE™



Portabella Shrimp Stir-Fry

Ingredients

- 1 6oz. package Chef's Advantage Sautéed Portabella with Roasted Red Pepper and Onion
- 1/4 cup Snow Peas
- 1/4 cup Carrots, julienne
- 1/4 cup Bamboo shoot, canned and drained
- 2 Tablespoons Sesame Oil, toasted
- 1/2 cup Stir fry sauce, prepared
- 1 cup Prepared white rice
- 2 cups Shrimp, peeled and deveined, tail off

Preparation

Heat large sauté pan or wok over high heat, add sesame oil and swirl around pan to evenly coat. When pan is hot add shrimp, cook while stirring for one minute, add carrots, bamboo shoots and snow peas. Cook for 2 minutes. Add Sautéed portabella, onion and pepper blend. Cook until all vegetable reach desired temperature and shrimp is cooked through. Finish by adding stir fry sauce and mixing to coat each ingredient. Serve hot with white rice.

Yield 4 servings

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