

Teriyaki Shrimp Stir-fry

Unlike the Teriyaki sauce provided with a lot of stir-fry mixes, B&B's Best has no corn syrup or preservatives. I buy the frozen stir-fry and throw out the sauce they provide.

Ingredients

1 Lb. pealed & deveined shrimp.
16 oz. bag of frozen stir-fry vegetables (I also use leftovers from the fridge)
½ medium white onion sliced and quartered
½ Cup B&B's Best Teriyaki Cooking Sauce
Cooked white rice.
Splash of olive oil

Instructions

- 1. With your wok or on the stove set the eye to med. low.
- 2. Pour in a splash of olive oil just to cover the bottom.
- 3. Add onions and cook until beginning to tender about 5 min.
- 4. Add shrimp and cook until lightly pink.
- 5. Add stir fry vegetables and cook until tender stirring frequently.
- 6. Pour in the Teriyaki Cooking Sauce and mix well.
- 7. Serve over a bed of rice.





