

SHRIMP & VEGETABLE STIR FRY



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	1 Tbsp.
432061	Gordon Choice® Pure Olive Oil	1 Tbsp.
232824	Jumbo Shrimp, peeled and deveined, tail-on	2 lbs.
644650	Garlic, minced	4 cloves
Market item	Large Zucchini, diced	2
610782	GFS Cut Sweet Corn	2 cups
184750	Grape Tomatoes, sliced in half	1½ cups
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste
385173	Fresh Basil Leaves, chopped	1 cup
861461	Parmesan Cheese, shredded	¼ cup
677558	Lemon, juiced	1

Preparation Instructions

Wash hands.

Melt butter with the olive oil in a large skillet over a medium-high heat. Add shrimp and garlic, then saute for about 3 minutes. Remove the shrimp to a plate and set aside. Increase the heat to high, then add zucchini to the skillet and cook for about a minute. Next, add the corn and cook it for about a minute. Then mix in the grape tomatoes. Add salt and pepper to taste.

Add shrimp back into the skillet and stir until it's mixed together and hot. Sprinkle on the fresh basil and Parmesan cheese, and squeeze the lemon all over the top.