

## **Kung Pao Shrimp - Developed by Just Friends Media**

### Ingredients:

2 tbsp. peanut oil (or vegetable oil)

1 lb. shrimp (peeled and deveined)

1 bell pepper diced

6 green onions (chopped)

1/3 cups roasted cashews (or peanuts)

1/3 cups Culinary Tours Kung Pao Sauce

### Directions:

In a skillet heat oil over medium high until hot. Add shrimp to skillet in a single layer. Season with salt and pepper. Allow to cook 2 minutes. Flip and cook an additional 2 minutes. Add bell pepper and 3/4 of the green onions and stir fry with shrimp until peppers are slightly tender. Add the cashews and Kung Pao Sauce. Stir until ingredients are evenly coated. Remove from heat and sprinkle the remaining 1/4 of the green onions. Serve with steamed rice if desired.