

# SESAME SHRIMP

## INGREDIENTS

- 1 lb raw shrimp peeled - deveined and tails removed
- 4 tbsp. soy sauce
- 2 tbsp. sesame oil
- 4 tsp. fresh lemon juice
- 2 garlic cloves minced
- 1 tbsp. vegetable oil
- 1 green onion sliced
- 1 tbsp. sesame seeds



## PREPARATION

1. Put soy sauce, sesame oil, lemon juice, and garlic together in a large zip lock bag. Seal and shake to mix the marinade well.
2. Add shrimp to the marinade and toss again to coat evenly. Seal ziplock bag and leave in the refrigerator for 20-30 minutes.
3. Heat up vegetable oil in a large skillet and add the shrimp and a few spoon of the marinade.
4. Cook until the shrimp turns pink, for about 2-3 minutes.
5. Serve on top of cauliflower rice and garnish with sesame seeds and green onion.
6. Enjoy.

