



## LO MEIN WITH JUMBO BUTTERFLY SHRIMP

An Asian favorite with a Sea Pak twist

**Yield:** 4 Servings



### INGREDIENTS

	Chopped scallions
1 tsp.	sesame oil (optional)
1/4 C	Soy sauce
8 oz	lo mein or thin spaghetti noodles, cooked al dente
1/4 tsp.	ground garlic powder
1/2 tsp.	Ground Ginger
2 C	frozen stir-fry vegetables, thawed
2 tbsp.	Vegetable oil
9 oz	SeaPak Jumbo Butterfly Shrimp

### DIRECTIONS

- 1 Prepare shrimp according to package directions and keep warm.
- 2 Heat a wok or large nonstick skillet over high heat. When the pan is very hot, add the vegetable oil and the vegetables
- 3 Add the cooked noodles and toss to combine. Add the soy sauce and toss the ingredients to coat noodles evenly with the sauce. Transfer mixture to a serving platter or individual plates and garnish with a drizzle of sesame oil. Top with warm shrimp and garnish with chopped scallions.