

# CopyCat Benihana Hibachi Shrimp

## Ingredients

6 ounces large Shrimp peeled, deveined and tails removed  
1 pinch Salt as needed, to taste  
1 teaspoon Soybean Oil  
1 tablespoon chopped fresh Parsley  
1 tablespoon freshly squeezed Lemon Juice

## Directions

Heat non-stick skillet (or use electric skillet set to 360°F).

Sprinkle shrimp with salt, if desired.

Add oil to heated skillet.

Add shrimp and sauté 3 minutes on each side. Remove shrimp.

Cut into bite-size pieces and sprinkle with parsley.

Return shrimp to skillet. Cook 1 – 2 minutes more or until opaque.

Remove shrimp to serving plate. Sprinkle with lemon juice and serve hot.