

# CopyCat Bubba Gump Shrimp Co. Shrimp Stir-Fry

## Ingredients

1 lb. large shrimp, peeled and deveined  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 green bell pepper, sliced  
1 small onion, sliced  
2 garlic cloves, minced  
2 tbsp vegetable oil  
2 tbsp soy sauce  
1 tbsp rice vinegar  
1 tsp sesame oil  
salt and pepper, to taste

## Directions

In a small bowl, whisk together soy sauce, rice vinegar, and sesame oil. Set aside.

Heat vegetable oil in a large skillet over medium heat.

Add garlic and onion. Cook until fragrant, about 2 minutes.

Add bell peppers and cook until tender-crisp, about 5 minutes.

Add shrimp and stir-fry until cooked through, about 5 minutes.

Pour sauce over shrimp and veggies. Stir to combine.

Cook for an additional 2-3 minutes until sauce has thickened and coated the veggies and shrimp.

Season with salt and pepper to taste.