

THAI CURRY SHRIMP BOWL

Serves 4

- 2 tablespoons vegetable oil
- 1 pound medium shrimp, shelled and deveined
- 1 green bell pepper, cut into strips
- 1 small onion, sliced
- 1 1/2 cups Kikkoman Thai Yellow Curry Sauce
- Hot cooked rice

In a large wok or skillet, heat oil over high heat. Add shrimp; stir fry until shrimp turn pink. Add pepper and onion; stir fry about 4 minutes or until vegetables are tender. Add curry sauce; heat until sauce boils, stirring constantly. Serve over rice.