

THAI CURRY SHRIMP BOWL

Makes 4 servings

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

In wok or skillet, heat oil. Add shrimp and stir-fry until they turn pink. Add peppers and onions and stir-fry 4 minutes or until tender. Add curry sauce, stirring until sauce boils. Portion rice into 4 bowls and spoon shrimp on top.