

# Summer Stir-Fry

Yield: 4 min  
Total Time: 23 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-shrimp-summer-roll-recipe>

## Ingredients:

- 2 tablespoons butter
- 2 tablespoons olive oil
- 4 cloves garlic Minced
- 12 whole jumbo shrimp Peeled, Deveined, Tails Left On
- 2 whole zucchini Sliced On A Slight Diagonal
- 2 ears corn kernels Sliced Off
- 1/2 cup grape tomatoes Sliced In Half Lengthwise
- freshly ground pepper
- salt
- chopped fresh herbs If Desired