

Shrimp Stir Fry

Yields: 4 servings	Prep Time: 5 minutes	Cook Time: 15 minutes	Total Time: 20 minutes
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Ingredients:

- 1 pound raw shrimp, peeled
- 1/3 c soy sauce
- 1 tbsp brown sugar
- 1 tsp minced garlic
- ½ tsp ground ginger
- Pinch of crushed red pepper flakes
- 1 c shredded carrots
- 1 ½ c snow peas (about ¼ pound)
- 1 small head of broccoli (or 2 c broccoli florets)
- 1 red bell pepper
- Optional: 1 tbsp cornstarch + 1 tbsp water



Instructions:

1. Prep vegetables that need to be cut, cut broccoli into florets, and pepper into slices.
2. In a medium bowl add soy sauce, brown sugar, garlic, ginger, and red pepper flakes. Whisk together. Add shrimp to the bowl.
3. Heat a large skillet over medium heat and drizzle with cooking oil. Add the broccoli, peppers, peas, and carrots to the skillet and cook for 5 minutes, stirring occasionally.
4. Add the shrimp and sauce, cook an additional 5-6 minutes stirring occasionally until the shrimp is fully cooked and the vegetables are tender. If the stir fry is too watery for your liking, mix the cornstarch and water in a small bowl and then add to the skillet. Cook an additional 2-3 minutes while the sauce thickens. Remove from heat and serve immediately, best served over rice.