

SHRIMP STIR-FRY

Preparation: 15 min.. | Cooking: 30 min. | Servings: 4

INGREDIENTS

1 lb. shrimp, peeled and deveined
8 ounces sugar snap peas
3 cloves garlic, minced
1 small head broccoli, cut into small florets
1 red bell pepper, sliced
1/2 cup low-sodium soy sauce
2 tbsp. packed brown sugar
1 tbsp. minced ginger
1 tbsp. cornstarch
1 tbsp. sesame oil
Juice of 1 lime
Pinch red pepper flakes
Kosher salt
Freshly ground black pepper



INSTRUCTIONS

In a large skillet over medium heat, heat olive oil. Add shrimp, and season with salt and pepper. Cook until pink, 5 minutes, and then remove from skillet. Return skillet to heat, and heat sesame oil. Add broccoli, peas and bell pepper, and cook until soft, 7 minutes. Add garlic and ginger, and cook until fragrant, 1 minute more. In a small bowl, whisk together soy sauce, cornstarch, lime juice, brown sugar and a pinch of red pepper flakes. Add to skillet, and toss to coat. Add shrimp, and cook until heated through, 2 minutes.