

Garlic Shrimp Stir Fry

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-and-shrimp-recipes>

Ingredients:

- 1/4 cup low sodium chicken broth
- 1/4 cup low sodium soy sauce
- 2 teaspoons rice vinegar
- 1 teaspoon sesame oil
- 1 teaspoon Sriracha sauce
- 2 tablespoons honey
- 1/8 teaspoon crushed red pepper
- 2 cloves garlic minced
- 1 tablespoon grated ginger or ginger paste
- 1 tablespoon cornstarch
- 2 tablespoons canola oil
- 1 pound shrimp peeled, deveined and tails removed
- Chinese five-spice see notes
- 1 red pepper sliced julienne
- 2 cups broccoli florets cut in bite size pieces
- 8 ounces snow peas
- 1 small onion chopped
- 2 scallions chopped

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 170 milligrams
4. Fat: 10 grams
5. Fiber: 6 grams
6. Protein: 28 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 750 milligrams
9. Sugar: 14 grams

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