

Spicy Shrimp + Napa Cabbage Stir-Fry

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-with-napa-cabbage>

Ingredients:

- 1 tablespoon honey
- 2 tablespoons low sodium soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon hoisin sauce
- 1 teaspoon chili garlic sauce
- 1 pound large shrimp peeled and deveined
- 3 tablespoons peanut oil divided
- 2 cloves garlic minced
- 1 teaspoon fresh ginger grated or minced
- 4 green onions thinly sliced on an angle, whites & greens separated
- 8 cups napa cabbage thinly sliced
- 2 teaspoons chili garlic sauce
- 2 tablespoons low sodium soy sauce
- toasted sesame seeds for garnish, optional

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 17 grams
3. Fat: 13 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 2 grams
7. Sodium: 680 milligrams
8. Sugar: 9 grams

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