

# 10-Minute Ginger Shrimp Snow Pea Stir Fry

Yield: 4 min  
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-shrimp-and-snowpea-chinese>

## Ingredients:

- 2 tablespoons ponzu see notes
- 3/4 cup low sodium chicken broth
- 2 tablespoons sugar
- 1/2 teaspoon garlic powder
- 1 tablespoon toasted sesame oil
- 2 teaspoons cornstarch
- 3 teaspoons Sriracha optional
- 2 teaspoons oil
- 2 inches ginger knob of, julienned
- 1 pound shrimp peeled/deveined
- 8 ounces snow peas or snap, cleaned
- 1/2 cup shredded carrots

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 195 milligrams
4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 29 grams
7. SaturatedFat: 1 grams
8. Sodium: 300 milligrams
9. Sugar: 13 grams

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