

Shrimp Stir Fry

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-shrimp-stir-fry-recipe>

Ingredients:

- 4 tablespoons soy sauce reduced
- 1 1/2 cups chicken stock adjust to desired thickness with more
- 1 tablespoon cornstarch
- 2 tablespoons honey or brown sugar
- 2 tablespoons oil
- 1 tablespoon minced garlic
- 2 teaspoons minced ginger
- 1/2 red onion medium, cut into thin wedges
- 1 pound shrimps large, peeled and deveined
- 1 pound vegetables sliced carrots, zucchini, snap peas
- 1 red bell pepper sliced
- 1 green onion sliced
- 3 basil leaves or more
- 2 teaspoons red pepper flakes adjust to taste

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 175 milligrams
4. Fat: 11 grams
5. Fiber: 6 grams
6. Protein: 31 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 1250 milligrams
9. Sugar: 13 grams

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