**Shrimp and Broccoli in Garlic Sauce**

8 shrimp, cleaned and deveined

1/2 pound broccoli

2 cloves garlic, minced

Vegetable oil

For the garlic sauce:

3 cloves garlic, minced

White part of green onion

1 tsp corn starch

1 tbsp light soy sauce

1/4 cup water

Drizzles of sesame oil

Boil the broccoli for 2 minutes.

Heat vegetable oil in a wok over medium heat. Stir-fry 2 cloves of garlic for about a minutes.

Add the shrimp, and stir-fry for about 3 minutes.

Add the broccoli. Turn the heat to high, and stir-fry for about 4 minutes.

Add the garlic sauce. Cook for about 30 seconds.

<https://www.youtube.com/watch?v=_WVNMDAJBJ0>