

# Shrimp And Broccoli Stir Fry



🕒 10 min

👁 10 min

🍽 4 Servings

## INGREDIENTS

- ☐ Rice (1 cup)
- ☐ Olive Oil (1 tbsp)
- ☐ Shrimp (700 g)
- ☐ Broccoli Florets (700 g)
- ☐ Green Onion (1)
- ☐ Sesame Seeds (1 tsp)

## SAUCE

- ☐ Soy Sauce (3 tbsp)
- ☐ Oyster Sauce (2 tbsp)
- ☐ Rice Wine Vinegar (1 tbsp)
- ☐ Brown Sugar (1 tbsp)
- ☐ Ginger (1 tbsp)
- ☐ Garlic (2 cloves)
- ☐ Sesame Oil (1 tsp)
- ☐ Cornstarch (1 tsp)
- ☐ Sriracha (1 tsp)

## PREPARATION

Thinly slice the green onion, grate the ginger and mince the garlic.

## COOKING

- ① In a small bowl, whisk together soy sauce, oyster sauce, rice wine vinegar, brown sugar, ginger, garlic, sesame oil, cornstarch and Sriracha.
- ② Heat olive oil in a skillet over medium high heat. Add shrimp, and cook, stirring occasionally, until pink.
- ③ Add broccoli, and cook, stirring frequently, until tender.
- ④ Stir in soy sauce mixture until well combined and slightly thickened.
- ⑤ Serve with rice, garnished with green onion and sesame seeds.

