Stir-Fried Shrimp with Snow Peas and Ginger

From – allrecipes.com

1 Tbsp salt
2 cups cold water
1 lb shrimp, peeled and deveined
1/3 cup chicken broth
2 tsp rice wine
1 ½ tsp soy sauce
1 ½ tsp cornstarch
¾ tsp sugar
1/8 tsp ground white pepper
1 Tbsp vegetable oil
2 Tbsp minced garlic
1 tsp minced fresh ginger root
2 tsp vegetable oil
6 oz snow peas, strings removed
2 Tbsp chopped fresh chives
¼ tsp salt

• In a large bowl, stir salt into water until dissolved.
• Add shrimp and set aside 5 minutes.
• Rinse shrimp and dry on paper towels.
• In a small bowl, mix together broth, rice wine, soy sauce, cornstarch, sugar and pepper. Set aside.
• Heat 1 Tbsp oil in a large skillet or wok over high heat.
• Cook shrimp, turning constantly, until pink on all sides, about 1 minute.
• Stir in garlic, ginger and 2 tsp oil.
• Stir in snow peas, chives and ¼ tsp salt.
• Stir-fry 1 minute more.
• Stir broth mixture into skillet and continue cooking until sauce thickens.
• Serve immediately.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com