

# 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](http://www.HealthyHarvestFarmCSA.com)