

GUASTELLO'S VILLAGE MARKET

Shrimp Teriyaki Stir Fry

Serves 4

Ingredients

1/2-pound shrimp peeled and deveined
1 teaspoon cornstarch preferred Argo Corn Starch
2 tablespoons neutral flavored cooking oil divided (like canola, corn or vegetable oil)
1/2 small onion sliced
1 cup sliced bell pepper
1 cup sugar snap peas
1 stalk green onion chopped or thinly sliced

For the Spicy Teriyaki Sauce

1 teaspoon grated fresh ginger
2 tablespoons soy sauce
2 tablespoons mirin
2 tablespoons sake
1 teaspoon chili garlic sauce optional
1 teaspoon cornstarch

Pat the shrimp very dry. In a bowl, toss the shrimp with cornstarch to coat.

Heat a wok or large sauté pan over high heat. When hot, swirl in just 1 tablespoon of the cooking oil. Add the shrimp to the pan, trying not to overlap. Let cook for 30 seconds. Flip, and cook an 30 seconds. Remove the shrimp to a clean bowl. The shrimp will be half-cooked, we will finish cooking in a later step.

Turn the heat to medium-high. To the same pan, swirl in the remaining cooking oil. When hot, add in the onion and bell pepper. Stir fry for 1 minute. Add in the sugar snap peas and continue to stir fry for an additional minute.

Add in the half-cooked shrimp and pour in the Ginger Teriyaki Sauce. Cook until the sauce comes to a simmer, thickens, and is glossy. Garnish with green onions.

Credit: steamykitchen.com