

RECIPE | PEPPERS

PEPPER AND SHRIMP STIR FRY



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PEPPER AND SHRIMP STIR FRY

Recipe created by *Eaman Almalky*



20 min

5 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

For the stir fry:

- 2 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced lengthwise
- 45** raw jumbo shrimp, peeled and deveined
- 1 white onion, sliced
- 1 ½ cups** steamed rice

1 cup snow peas

- 2 tbsp** vegetable oil, divided
- 2 tsp** garlic, minced
- 2 tsp** ginger, minced
- Sesame seeds, for garnish

For the teriyaki sauce:

- ½ cup** cold water
- ¼ cup** low-sodium soy sauce
- 2 tbsp** honey
- 2 tbsp** brown sugar
- 1 tbsp** corn starch
- 1 tbsp** sesame oil
- ½ tsp** salt

DIRECTIONS

- To prepare the sauce, add corn starch and water to a bowl and stir until fully dissolved. Add the rest of the sauce ingredients and stir until combined. Set aside.
- In a large pan over medium-high, heat 1 tablespoon of oil, then add shrimp. Cook until shrimp are cooked through and pink. Remove from pan and set aside.
- Add remaining oil, garlic, ginger, and onion to the pan. Cook for 1 minute. Then add remaining vegetables and cook until they begin to soften. Remove from the pan and set aside.
- Add sauce to the pan and simmer until it becomes thick and sticky.
- Add shrimp and vegetables back to the pan and toss until coated with sauce. Cook over medium-high heat until warmed through.
- To serve, plate over rice and garnish with sesame seeds.