



RECIPE | PEPPERS

PEPPER AND SHRIMP STIR FRY



20 min

5 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Eaman Almalky*

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

- 1 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.
- 2 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.
- 3 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.
- 4 Add sauce to the pan and simmer until it becomes thick and sticky.
- 5 Add shrimp and vegetables back to the pan and toss until coated with sauce. Cook over medium-high heat until warmed through.
- 6 To serve, plate over rice and garnish with sesame seeds.

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