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*by ewfood*

## Shrimp Stir Fry

## Ingredients

4oz. Frozen shrimp, thawed  
2oz. Edamame, shelled and steamed  
2oz. Broccoli florets, chopped  
1fl oz. soy sauce  
0.5fl oz. sesame oil  
0.5fl oz. rice wine vinegar  
3oz. Brown rice, cooked

Servings

2

Person

## Preparation

- 1 In a pan over low-medium heat, sauté shrimp until cooked
- 2 Add edamame and broccoli
- 3 In a small bowl, combine soy sauce, sesame oil and rice wine vinegar
- 4 Drizzle the sauce over the stir-fry
- 5 Serve with a side of brown rice

## Cooks Note

Serves 2

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