



Posted on 17 September 2012
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
