

Ginger Garlic Shrimp Stir-Fry

A healthy and flavorful Asian-inspired dish featuring succulent shrimp, crisp vegetables, and a zesty ginger garlic sauce.



Main Dish

Asian

20 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 6 large shrimp, peeled and deveined
- 1/2 red bell pepper, sliced
- 1/2 cup snow peas
- 1 clove garlic, minced
- 1 tsp fresh ginger, grated
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1/2 tsp cornstarch
- Salt and pepper to taste
- Cooking oil

Steps

- 1 In a small bowl, mix soy sauce, sesame oil, cornstarch, garlic, and ginger.
- 2 Heat cooking oil in a pan over medium-high heat.
- 3 Add shrimp and stir-fry until pink, then remove from the pan.
- 4 In the same pan, add a bit more oil and stir-fry bell pepper and snow peas.
- 5 Return the shrimp to the pan, pour the sauce over, and stir well.
- 6 Cook for another 1-2 minutes until the sauce thickens.
- 7 Season with salt and pepper, then serve hot.