

# Shrimp & Broccoli Stir Fry

1- 1/2 lbs of medium peeled and d-veined shrimp  
2 cups of cut broccoli  
1 carrot cut into long string pieces  
1/4 of a onion cut into thin slices  
1 cup of snow peas  
2 tablespoons of Chilean Arbequina Extra Virgin Olive Oil

## Sauce

1/2 cup of soy sauce - low sodium  
1/3 cup of Honey Ginger White Balsamic  
2 tsp of freshly grated ginger  
2 tsp of fresh chopped garlic  
2 tablespoons of Golden Pineapple White Balsamic

## Cornstarch Slurry

2 tsp of cornstarch  
2 tablespoons of water

In a medium sized bowl, whisk together to combine sauce ingredients. Add shrimp, broccoli, snow peas and carrots and let them fully soak and marinade in sauce for about 15-20 minutes.

In a cup or a small bowl, mix your cornstarch slurry and set aside.

In a wok or stir-fry pan, heat your EVOO, toss in the sliced onion and when onion begins to sizzle add the shrimp, broccoli, snow peas and carrots, along with all the liquid from the sauce. Once bubbly and almost to boil, mix the cornstarch slurry to the pan. Sauce will start to thicken. Remove from heat and ensure shrimp does not over cook.

Serve over brown rice or even on greens for a salad.