

## Shrimp Stir Fry



# From the Sensenig's Recipe Book

## Ingredients

Red pepper strips  
Broccoli  
Sugar peas  
Carrots  
Celery cut diagonally  
Shrimp peeled and deveined coated with  
Thai season mix  
Finely chopped garlic and ginger

Sauce  
Chicken broth  
low sodium soy sauce  
corn starch

Green onions sliced diagonally  
Fresh basil leaves  
Cashews non salted

## Notes:

Can substitute pork or beef

## Source:

## Preparation

Stir fry shrimp till just done remove from pan I use sunflower oil (gets hot without burning)

Add veggies and fry till done but still crisp add in garlic and ginger and green onion for a few minutes

Push vegetables to side of wok

Add sauce to middle of pan until thickened add more broth if needed

Mix together re add shrimp put in whole basil leaves and cashews

Serve over rice. We use brown rice